

# THE NATIONAL PROVISIONER

*Leading Publication in the Meat Packing and Allied Industries Since 1891*

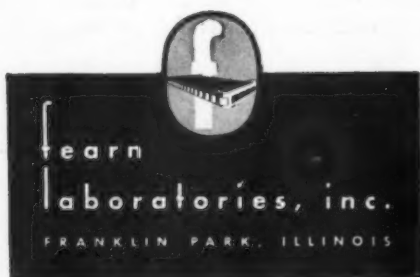
**NO "BOLOGNA" ABOUT THE SALES APPEAL  
OF THIS FINER PRODUCT—  
yet it costs no more to make!**

**STACK**

A PAGE FROM THE FEARN NOTEBOOK

- Unless you take advantage of the extra help that FEARN ingredients can give you, there isn't much you can do to make bologna a great deal better than your neighbor's.
- What can FEARN materials give you that you can't get from ordinary ingredients? Here are just a few advantages:
  - Full rounded color and appearance
  - Uniform texture and slicing quality
  - Full rounded flavor without over-spicing
  - Minimum shrink and high yields
  - True flavor building as only Fearn knows how
- It's the combination of all these advantages that gives you sausage and specialty products with eye and taste appeal, plus the extra profits you need to put your sausage business on the right basis in competitive markets. Ask for details.

Illustration courtesy "Tespak"



## fearn

*adds sales and profits from added zest and flavor*

Get perfect emulsions faster,  
at lower cost...

with **Buffalo** self-emptying  
**SILENT CUTTERS**



There are no startling facts to give you about **Buffalo** Silent Cutters. They are simply well-designed, well-constructed, highly efficient machines that can turn out from 200 to 800 pounds of sausage meat in 5 to 8 minutes at the lowest possible cost. The meat comes out fine in texture, free from lumps and sinews, and is so conditioned that it will absorb the maximum of moisture and seasoning.

The self-emptying feature available on most models is simple and efficient. When you open an air valve and lower the plow, the entire load dumps automatically. There is no hand scraping required.

There are more **Buffalo** sausage-meat cutters in service than any other make. We'd like an opportunity to show you why this equipment gets the nod from so many buyers...why large chain stores contracts specify that sausage must be made with **Buffalo** Silent Cutters. Please write to us for additional facts. Our representative will gladly call on you.

**JOHN E. SMITH'S SONS CO.**

50 BROADWAY • • BUFFALO 3, NEW YORK

*Sales and Service Offices in Principal Cities*

**Buffalo...**  
the best-known  
name in sausage-  
making equip-  
ment for more  
than 80 years





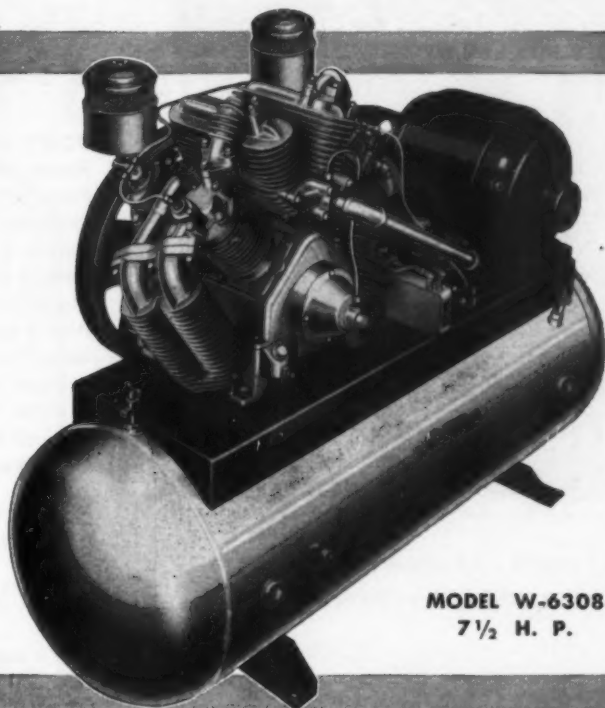
#### STUFFING SAUSAGES

Compressed air is also useful for smoking, singeing, agitating liquids, product movement, spray painting, lubrication and general cleaning.



## AIR POWER CUTS COST

Plenty of compressed air in your plant is the most flexible, low-cost labor you can hire. Buy a compressor big enough for future expansion.



MODEL W-6308  
7½ H. P.

## INSTALL A WAYNE COMPRESSOR

### FEATURES

1. Completely automatic units.
2. Positive unloaded starting.
3. Constant level oiling system.
4. Efficient disc-type valves.
5. Cool, quiet, smooth operation.

HERE IS a big powerful unit which will supply compressed air for all the needs of the packing plant. It has proved its reliability in industrial applications as well as service station use through the years. It's built to provide more air at lower cost for current in quiet, slow-speed operation. Wayne Compressors are available in a complete line, from 1/3 H. P. to 10 H. P., compact, tank mounted units, ready to go to work when wired in. Use the coupon now for more information.

### WRITE FOR CATALOG

THE WAYNE PUMP COMPANY  
512 TECUMSEH STREET  
FORT WAYNE 4, INDIANA

Please send us your catalog of Wayne Air Compressors for packing houses, without obligation.

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_

STATE \_\_\_\_\_

*Nationwide  
Service*



LIFTS • POWER WASHERS • HOSE REELS

# NEW HOWE POLAR CIRCLE COILS

*Sensational 6-way Savings!*



"The most remarkable low temperature coils I ever used,"  
writes Mr. A. of Alabama.

## YOU SAVE: PRICE • SPACE • LABOR • WEIGHT REFRIGERANT • FREIGHT

A REVOLUTIONARY STEP in refrigeration efficiency and economy. Perfect for meat packers, quick freezing plants, cold storage plants, ice plants, ice cream plants. These amazing new HOWE POLAR CIRCLE COILS are built for heavy duty use in both coolers and freezers. Provide greatly improved refrigeration that assures better product control. Developed out of Howe's 37 years of specializing in refrigeration problems. Proved by on-the-job testing! Big Savings in all six ways over bare pipe coils!

### IMMEDIATE DELIVERY - WRITE FOR DETAILS

FOR ALL REFRIGERATION PROBLEMS consult Howe, since 1912 manufacturers of ammonia compressors, condensers, coolers, fin coils, locker freezing units, air conditioning (cooling) equipment

# HOWE

## ICE MACHINE CO.

Distributors in Principal Cities • Cable Address: Himco, Chicago  
2831 MONTROSE AVE. • CHICAGO 18, ILLINOIS

Available: A few territories for new Distributors.  
Your inquiry will receive our prompt answer.



# THE NATIONAL PROVISIONER

Volume 121

AUGUST 13, 1949

Number 7

## Table of Contents

DON'T FIGHT PROGRESS!.....	11
Heavy Hog Run Starting Early.....	15
Farm Bill to Senate.....	11
Shipping Room Techniques.....	13
Safety Contest Winners Named.....	12
Slotkin on "Stability of Sales".....	24
More Cattle on Feed.....	44
AMI Awarding Service Pins.....	11
Merchandising Trends.....	17
A Page for Operating Men.....	27
A Page of New Equipment.....	29
Up and Down the Meat Trail.....	21
Classified Advertising.....	49

## EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor

HELEN PERET, Associate Editor

GREGORY PIETRASZEK, Associate Editor

EARL H. BERKY

DOROTHY SCHLEGEL

## ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn Street (5), Tel. Wabash 2-0742

HARVEY W. WERNECKE, Vice President and Sales Manager

FRANK N. DAVIS H. SMITH WALLACE

FRANK S. EASTER, Promotion and Research

F. A. MacDONALD, Production Manager

New York: 11 E. 44th St., (17) Tel. Murray Hill 7-7840, 7-7841

LILLIAN M. KNOELLER CHARLES W. REYNOLDS

Los Angeles: DUNCAN A. SCOTT & CO. 2978 Wilshire Blvd.

San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4)

Seattle: DUNCAN A. SCOTT & CO., 827 Securities Bldg.

## DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, Editor

## EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC.

Publishers of

THE NATIONAL PROVISIONER DAILY MARKET SERVICE  
ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board

LESTER I. NORTON, President

E. O. H. CILLIS, Vice President

F. BORCHMANN, Treasurer

A. W. VOORHEES, Secretary

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A., by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50, Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1949 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.



# **SURFACE MAINTENANCE GUIDE**

# **FREE**

## **TO ALL PRODUCTION and PLANT MANAGERS OF MEAT PLANTS**

THESE MAINTENANCE ENGINEERING AND SPECIFICATION CHARTS LIST 500 COMBINATIONS OF CHEMICAL, TEMPERATURE, SPORE, GERM AND MOISTURE CONDITIONS IN MEAT PLANTS: SPECIFICATIONS ON 70 CHEMICALS AND PAINTS THAT ELIMINATE THESE CONDITIONS.



### **Solve your difficult maintenance problems— reduce replacements and repairs**

America's largest packing plants are already adopting methods shown in these charts. Exact surfaces (from bleeding rails—to knocking pens—to tripe washers); temperature, chemical and atmospheric conditions—all are indexed. The charts automatically select the product that solves each problem best. How to produce maximum psychological coolness in summer, greatest visibility in winter, greatest safety the year round; how to check ravages of mildew, rot, acids, moisture, heat and alkali; how to make sanitation easier and less costly; how to reduce to a minimum time and expense of maintenance work; how to make floor enamel last three times longer—these and many other cost-reducing methods can be learned from these charts. Send for your copy now.

**STEELCOTE MFG. CO. • ST. LOUIS 3, MO.**  
IN CANADA: STANDARD PAINT & VARNISH CO., LTD., WINDSOR, ONT.

### **MAIL COUPON NOW**

STEELCOTE MANUFACTURING CO.

Gratiot at Theresa, St. Louis, Missouri

Gentlemen:

Please mail me without obligation your paint engineering and specification charts for the meat industry.

Company \_\_\_\_\_

Individual \_\_\_\_\_

Street \_\_\_\_\_

City \_\_\_\_\_

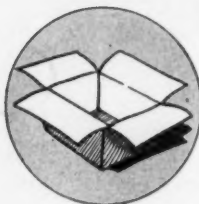
State \_\_\_\_\_



*Papers*

FOR THE **PACKING**

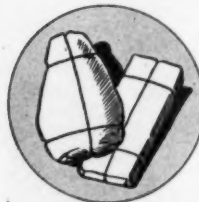
**HOUSE . . .**



#### BOX LINERS for

Pork and Beef Trimmings  
Fresh and Frozen

Sausage      Link and Bulk  
                 Between-layer Sheets  
Hearts, Tongues, Livers, Spare  
Ribs, Neck Bones  
2 - 28# Export Lard  
600# - Export DS Meats  
600# - Export SP Meats



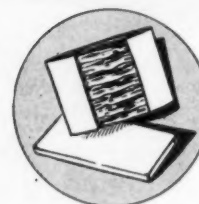
#### SMOKED MEAT WRAPPERS

Hams  
Bacon



#### FREEZER

Green Hams  
Bellies  
Boneless Beef and Pork



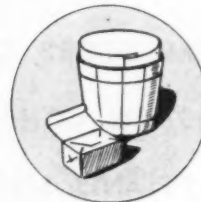
#### SLICED BACON WRAPS

Layer Pack  
Complete Wrapper  
Mullinix Package  
Conveyor Sheets

**PARCHMENT - WAXED - LAMINATED  
GREASEPROOF - SPECIAL TREATED  
PLAIN AND PRINTED**

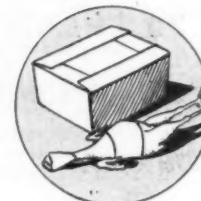
#### LARD

Carton Liners  
Export Box Liners  
Circles and Tub Liners



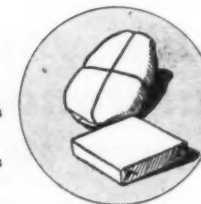
#### POULTRY

Box and Barrel Liners  
Individual Wrappers  
Head Wrappers  
Giblet Wrappers



#### MISCELLANEOUS

Tamale Wrappers  
Liners for Meat Tins  
Liners for Cooked Ham Retainers  
Wrappers for Cooked Hams,  
Fores, Hinds, Primal Beef Cuts  
Covers for Slack Barrels



*Kalamazoo Vegetable Parchment Company*

PARCHMENT, MICHIGAN

DEVON, PENNA.

ASSOCIATE COMPANIES

KVP COMPANY OF TEXAS  
HOUSTON, TEXAS

HARVEY PAPER PRODUCTS CO.  
STURGIS, MICHIGAN

IN CANADA

KVP COMPANY LIMITED  
ESPANOLA, ONTARIO

APPLEFORD PAPER PRODUCTS LIMITED  
HAMILTON, ONTARIO • MONTREAL, QUEBEC



# All-New and... Built to Take It



## THE INDUSTRY'S FINEST **KING-SIZED CABS**



Bigger, roomier, stronger, . . . larger doors, windows, windshields . . . built-in ventilation . . . complete insulation. 520 to 650 conventional models have full-width, three-passenger seats. C.O.E. and 700 to 980 conventionals have separate driver's seat with optional passenger seats.

If your food hauling job calls for heavy duty trucks, you'll find new "H" line GMCs the stand-out trucks of the field!

They're all-new in looks, with high attractiveness and attention value. And they're just as powerful, rugged and comfortable as they look . . . with bigger, better performing gasoline engines and improved Diesel engines . . . deeper, stiffer, better braced frames, Bumper-Built grilles and faster-acting brakes . . . higher, longer, wider cabs that have up to 50 per cent greater visibility, plus a score of new comfort and convenience features.

These new "H" line GMCs are offered in 61 basic models . . . in weight ratings from 19,000 to more than 90,000 pounds. See your GMC dealer for full facts on the best type for your type of heavy hauling.

GMC TRUCK & COACH DIVISION • GENERAL MOTORS CORPORATION

# **GMC**

GASOLINE • DIESEL

# **TRUCKS**



## a BUTCHER'S CARTON BY UNITED

Customers demand freshness when they buy meats. Smart butchers use UNITED'S UNI-PLY Laminated packages. When it comes to protection and selling, they cash in.



### UNITED UNI-PLY PACKAGES ARE:

<i>*grease-proof</i>	<i>can't spot</i>
<i>*moisture-proof</i>	<i>keep things fresh</i>
<i>*long-lived</i>	<i>resist crushing</i>
<i>*sales-minded</i>	<i>get customers</i>

WRITE, WIRE OR PHONE UNITED TODAY. WE'LL BE HAPPY TO SHOW YOU WHY  
UNITED PACKAGES SELL MEAT

## UNITED BOARD & CARTON CORPORATION

Folding Cartons and Package Specialties • From Pulp to Finished Product

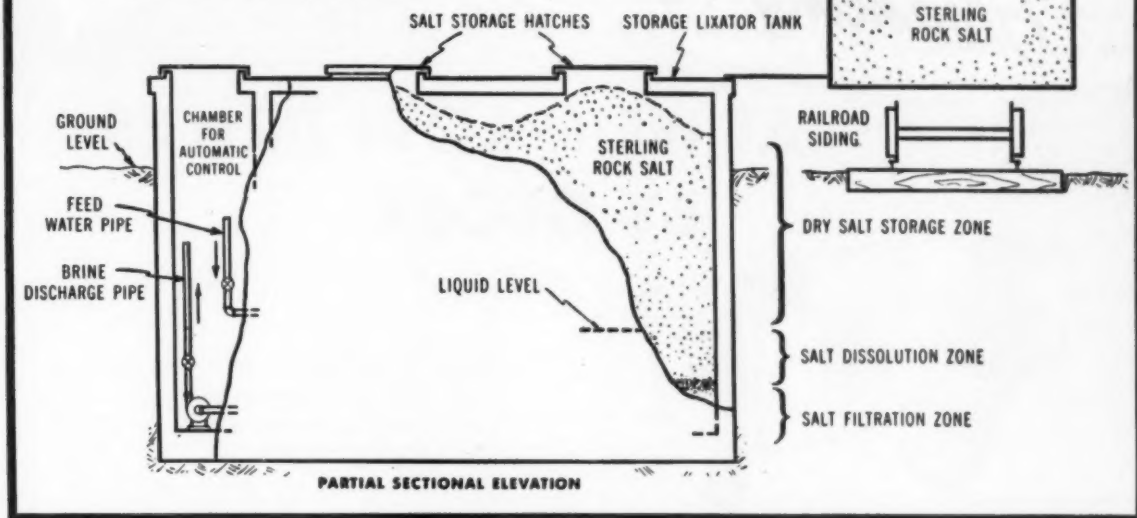
P. O. BOX 1318, SYRACUSE, NEW YORK

BOARD MILLS: LOCKPORT, THOMPSON, N. Y., URBANA, O. • CARTON PLANTS:  
VICTORY MILLS, SYRACUSE, BROOKLYN, COHOES, N. Y., SPRINGFIELD, O.



## THE STORAGE TYPE LIXATOR\*

How the Storage Type Lixator Works: Rock Salt is emptied from railroad car into Lixator. Water feeds automatically to dissolve salt. 100% saturated brine flowing downward is completely filtered, then pumped, or gravity-fed, anywhere in your plant. This automatically-produced brine meets the most exacting standards of clarity and purity.



**Provides Brine in Great Volume  
with MAXIMUM EFFICIENCY AND ECONOMY  
to Lower Production Costs**

Users of International's Storage Type Lixator report these major money-saving benefits:

**Lowered Labor Cost for Handling Salt**

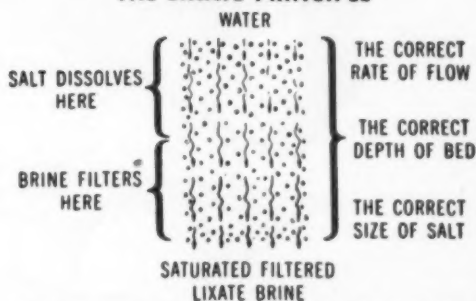
**No Labor or Power Cost For Making Brine**

**Reduced Costs For Distributing Brine Throughout  
The Plant**

**Savings of 10% to 20% In Amount of Salt  
Required**

Storage Type Lixators are constructed from detailed plans and specifications developed by our Technical Service Department engineers to meet individual plant requirements. These specialists in the design and installation of Storage Type Lixators are at your service . . . without cost or obligation. They will supervise every step in your Lixator installation . . . will suggest important economies in the production, handling and use of Lixate Brine. Consultation is cordially invited.

### THE LIXATE PRINCIPLE



*First discovered and used by International Salt Co., Inc.*

**The LIXATE Process**  
REG. U. S. PAT. OFF.  
**for making brine**

**INTERNATIONAL SALT COMPANY, INC.**  
Scranton, Pa.

\*Trade Mark

# *Gleaming* STAINLESS STEEL

## AT NEW LOW PRICES BY GLOBE



No. 7103. Stainless Steel Sausage Meat Truck. Aluminum disc wheels, grease sealed bearings, Neoprene tires.



No. 9585. Stainless Steel Bacon Curing Box. Easier to clean . . . saves time.



No. 9525. Stainless Steel Sausage Stuffing Table. Rigid Frame, means longer wear.

Globe's new economies in manufacturing **NOW** bring Stainless Steel within the reach of every packer—large or small. The superior advantages of stainless steel have long been recognized by the industry, but now, with Globe's

- New production techniques
- New standards for longer wear and heavier service
- plus Globe's unbelievably new, low prices

makes the application of stainless steel to *all* plant equipment now possible.

Consult us today about the advantages and the low cost of stainless steel in **YOUR** plant.



35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

*The* **GLOBE** *Company*

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS

## IN OUR OPINION:

**N**OT infrequently we come across a meat processor who seems to consider that progress was created for his bedevilment.

He looks upon almost every new development in processing, equipment or distribution as a dark device invented by someone to steal his cash. If his competitors adopt it, they do so out of a combination of malice and softheadedness. This processor's attitude might be summed up:

"Aww, why can't they leave things be?"

If this packer executive were an isolated individual he wouldn't be worth talking about; we could probably dismiss him as a congenital negativist. The fact is, however, that there are too many who must be *forced* into progress instead of seizing it as an advantageous business weapon.

Skepticism is a healthy attitude with which to approach a new idea. Some so-called "revolutionary, worthwhile, new" developments are neither good nor new. Some of the good ones won't fit every packer's purse or plant. However, there are enough worthwhile ideas, large and small, coming along all the time so that the processor who shuts his mind to their consideration (until forced to do so) may find that he has preserved his "status quo" but not his profits.

We have been rather surprised on several occasions recently to hear the reasons advanced by some packers and sausage manufacturers in opposing the pre-packaging of sausage and semi-perishable products for self-service sale. While, under present circumstances, we are unable to see great opportunities for the packer in the preparation of pre-packaged fresh or frozen meat cuts, and believe that history and current realities indicate the wisdom of a slow approach in these fields, we do believe that the pre-packaging of sausage and semi-perishable meats by the processor is often both feasible and desirable.

Retailers in many localities have already signalled their desire by doing the portioning and packaging jobs themselves. For the processor to take the attitude that "The less packaging I have to do, the better I like it," or "Self-service packaging is just a trick by which the retailer can substitute inferior product for mine," or "Packaging is too expensive," is to ignore a merchandising trend which has been apparent in the food field for years. The sale of foods in identifiable handy packages, which the buyer can select from the retail shelf or cooler, is here to stay—at least millions of housewives are buying (and paying) and thousands of retailers are ringing up sales on that assumption.

The processor who, after due study, decides that pre-packaging does not fit into his manufacturing and distribution setup is one thing—but the packer who offhand rejects it or any other progressive development is another.

The latter may eventually find that his inertia matched by inert demand for his products.

## SERVICE BUTTONS WILL BE GIVEN 50-YEAR MEN AT INSTITUTE MEETING

Gold and silver service emblems for men and women who have served 50 and 25 years, respectively, in the meat packing industry will be presented again this year in connection with the annual meeting, September 19, 20 and 21 at the Waldorf-Astoria Hotel in New York. While in the past the Institute has, for the most part, limited bestowal of awards to persons identified directly with the meat industry, this year its program has been expanded to include those individuals with similar service records in fields closely allied with and performing service of direct benefit to the meat packing industry. The awards will be confined to those whose work has brought them, personally, into direct contact with the industry, the Institute said in announcing the new policy.

Gold buttons will be presented at the Monday morning session, September 19, to all 50-year recipients who attend the annual meeting. Packers are asked to notify the Institute of their 50-year men who will be present and to send biographical material. Silver service awards will be sent to the companies for distribution.

## EXTEND UNION CONTRACTS

The AFL and CIO unions announced this week that they agreed to extend indefinitely their contracts with the major packers while negotiations proceed for new agreements. The present contracts expired August 11.

The CIO has master agreements with Armour, Cudahy and Swift; AFL, with Armour and Swift. Both unions have held a series of meetings with the packers and more meetings are scheduled for next week.

## TRANSIT STOP PERMIT

An application by shippers of fresh meats and packinghouse products to stop in transit cars to complete loading or partially to unload fresh meats and packinghouse products in North Coast and Pacific Freight Bureau Traffic Territory has been approved by the North Coast Rail Lines and the California Lines. The permit will be effective September 30.

## Senate Subcommittee Approves Compromise Farm Income Program

After removing all remaining provisions for production payments, a bipartisan Senate agriculture subcommittee on Thursday recommended the compromise legislation sponsored by Senator Clinton Anderson to the full committee. The bill was expected to be approved by the committee Saturday and go before the Senate early next week. Brannan favors this legislation over the House-approved Gore bill to extend the 1949 price support program for another year.

The Senate measure revises the flexible price support provisions of the Aiken Act so that "basic commodities" are assured another year of 90 per cent price support. It is understood that meat is classified as a storable, non-basic commodity and would therefore be supported at 75 to 90 per cent of parity by loans, purchases and other operations except produc-

(Continued on page 30.)

## HOUSE PASSES 75c BILL

The House of Representatives has approved a 75c minimum wage bill which exempts certain classes of workers, after rejecting an administration wage-hour measure. Administration leaders announced that they would work in the Senate toward a measure similar to the one killed by the House. The Senate, however, has not yet scheduled action on the wage-hour law.

## BUMPER 1949 CORN CROP

The Department of Agriculture's August 1 corn crop estimate is 3,538,257,000 bu., an increase of more than 8,000,000 bu. from the July 1 forecast. It compares with last year's record of 3,650,548,000 and the ten-year (1938-47) average of 2,787,628,000 bu.

## 2c COCONUT OIL TAX

President Truman, by proclamation, has reimposed the 2c per lb. additional processing tax on all coconut oil imports except those from the Philippines. This had been suspended during the war and postwar period by presidential proclamation.



## Announce Winners in 1948-49 Meat Plant Safety Contest; Participants Show Gains

**W**INNERS in the 1948-49 National Safety Council meat packing industry safety contest have just been announced by William N. Davis, staff representative of the Council. Presentation of awards to the winners will be made at the National Safety Congress in Chicago, October 24 to 28. Contestants who have achieved first, second and third places in their respective divisions will receive the safety awards.



W. N. DAVIS

The contest was the first safety competition ever held in the meat packing industry on an industry-wide basis. The safety experience of the contestants covered 175,000,000 man hours worked by the 77 meat packing plants from July 1, 1948 to June 30, 1949.

The winning plants and the records they made are as follows:

In Division 1, Group A, which includes slaughtering and meat packing plants with more than 300,000 man hours per month, Swift & Company at Kansas City, with safety experience rate of 2.00 is first; Wilson & Co. at Oklahoma City, with a rate of 5.05 is second and Swift & Company at National Stock Yards, Ill., with a rate of 5.92 is third.

In Group B, slaughtering and meat packing plants with 100,000 to 300,000 man hours per month, the leading plant was Swift Canadian Co. at Edmonton, Alberta, with a safety rate of 3.97, followed by Swift at Sioux City, Iowa, with 4.07 and Wilson & Co. at Los Angeles with a rate of 4.56.

### Five Perfect Records

In Group C, slaughtering and meat packing plants with less than 100,000 man hours per month, the honors go to five plants, each of which had a perfect safety record for the entire contest year. The plants with the perfect safety records are: Corkran, Hill & Co., Inc., Baltimore, Md.; Swift & Company plants at Winona, Minn., Watertown, S. D., and Hallstead, Pa. and Arnold Bros., Inc., Perry, Iowa.

The winners in Division 2, the processing and manufacturing plants are: Peter Eckrich & Sons, Inc., Kalamazoo, Mich. with a safety experience of 2.51; John Morrell & Co., Topeka, Kan., with a rate of 9.45, and the Peter Eckrich plant at Fort Wayne, Ind., with a rate of 10.86.

Davis states the contestants have enjoyed the safest work year experienced by any group of meat packers. The cumulative safety experience rate for

the group was 10.57. In each of the last six months of the contest, the cumulative rate declined from that of the previous month, the final level of 10.57 representing the lowest cumulative rate recorded in the contest. The rate is 41% below the national industrywide rate of 17.48 for all meat packers reporting to the National Safety Council in 1948 and is 62 per cent under the latest Bureau of Labor Statistics figure which for 1947 showed a meat packing industry rate of 27.9.

As a testimony of the effectiveness of the safety contest in stimulating safety through all segments of participating plant—management, supervision and employees—it is interesting to note that 56 of the contestants had averages below the National Average.

Davis points out that neither the size nor the nature of a packing plant's operations exert a conclusive influence on the safety record of the unit. The old alibi that packinghouse operations are naturally and normally dangerous goes out the window, he states. He attributes the fact that industry rates were allowed to reach 47.6 in 1943 to lack of interest on the part of top management.

In the large plant group, each unit which had over a million man hours during the contest year, the leading Swift Kansas City plant had the low rate of 2.00, and of equal interest is the fact that 11 of the 15 plants in this group had safety rates under 11. On the other hand, it is the smaller plants which were able to achieve perfect safety records throughout the entire year. A perfect record was made by five plants whose slaughter and manufacturing operations require less than 100,000 man hours per month. Within this small plant group, 16 of the 33 contestants had safety rates under 11.

While this group also had the highest rates, Davis states that all the individual plants within the group were able to lower their rates. While 72.99, for example, is far from a good record, yet it represents a marked improvement over 83.67, one plant's safety rate during the first month of the contest. Virtually all the plants with rates higher than the average cited by the BLS fell within the "small" group, but they numbered only five out of 33. These five units were all able to improve their safety records. At the start of the contest two small plants had rates of 61.99 and 37.03, respectively. At the end of the competition these two plants had rates of 17.45 and 8.62.

One of the closest races was in the medium packinghouse group, Davis states. Seventeen of the 22 contestants in this group had experience rates under 11 and only a fraction of a percentage point separated several in their safety standings. For example, five of the plants in this group had safety ratings of 5 plus.

## USDA Announces Plan to Divide Commercial Grade

The U. S. Department of Agriculture announced officially this week that it is proposing to divide the present Commercial grade for steer, heifer and cow beef into two new grades, one of which would retain the name Commercial. Consideration of this grading change by the USDA and representatives of the meat packing industry was reported in *THE NATIONAL PROVISIONER* of June 25, page 13.

At present the Commercial grade of beef is produced from steers, heifers, and cows varying in age from the youngest animals classed as beef to the oldest animals coming to market. Under this proposal, beef from the older animals will continue to be stamped Commercial while beef from the younger animals will be stamped with a new grade name—tentatively proposed as "Regular."

The USDA says the new proposed Regular grade would fill the needs of those who desire light-weight, mild-flavored, and relatively tender beef with less fat than in the Good grade. The Commercial grade would serve those who prefer a more pronounced beef flavor.

After thorough discussion and study of the proposal, the beef committee of the American Meat Institute recently reached the unanimous conclusion that the proposal would not only fail to improve the federal grading system, but, on the contrary, would be a change which would further confuse the problem of grading beef the way it sells. The committee did feel, however, that the Commercial grade is too broad and that a general shift in the grading system as a whole would be very beneficial. Consequently, it was recommended that the prime grade of slaughter cattle be made a "working" grade by including in this prime grade the upper one-third of the present Choice grade. Also, the upper one-third of the Good grade should be moved up into the Choice grade and the top one-third of the Commercial grade should be moved up into the Good grade. This recommendation is based on the current method of grading steers, heifers and cows and does not involve a change in specifications, but does indicate a change in interpretation which would tend to narrow down the Commercial grade and make it more practical.

Any person who wishes to submit written data or views concerning the USDA proposal may file them with the director of the livestock branch, Production and Marketing Administration, U. S. Department of Agriculture, Washington 25, D. C. before August 27.

### FINANCIAL NOTES

Rath Packing Co. has declared a dividend of 35c on its common stock, payable September 10 to stockholders of record August 18.



## A CASE STUDY OF

# Shipping Rooms in Action

First article in a series dealing with order assembly from holding cooler to loading dock

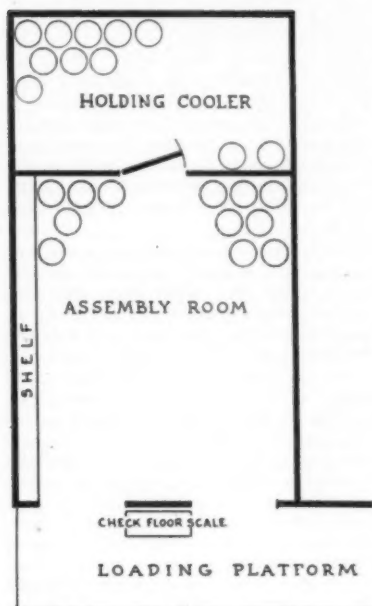


FIGURE 1

FIGURE 2

**H**OW efficient is your shipping room operation?

That may be a difficult question to answer, for unlike the hog killing line, on which operations have been pretty well standardized from Maine to California, there probably aren't two shipping rooms in the country that are reasonably similar.

The shipping room seems frequently to be the neglected stepchild of top management. Perhaps this is understandable since due to the physical layout of the plant, type of product sold, volume of business and methods of distribution, shipping rooms vary a great deal.

A look, however, at a number of shipping rooms studied recently by THE NATIONAL PROVISIONER may reveal an idea or two that would improve your shipping room without changing its basic character.

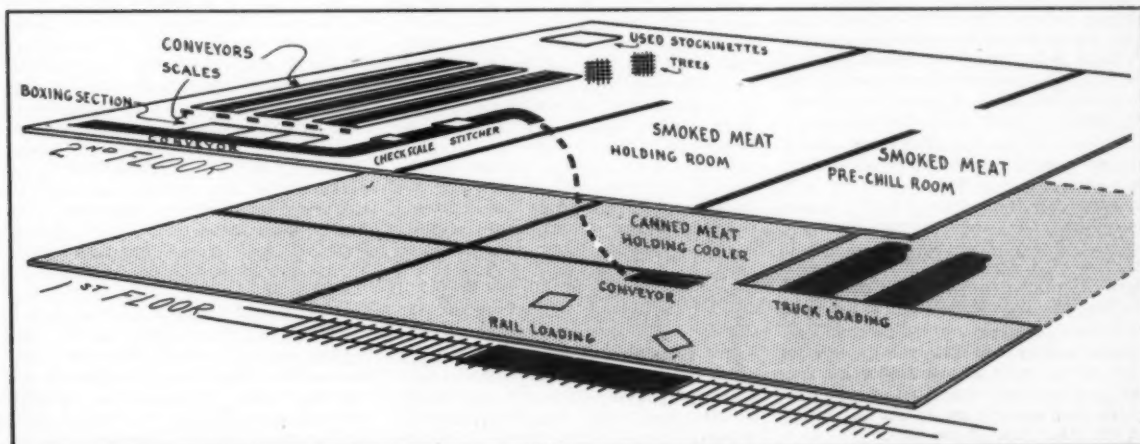
Figure 1 shows a pork processing plant. Barrels are the prime shipping medium, being used for two reasons: 1) they are more practical than cartons for packing the various green cuts in which this plant specializes; 2) they can be reused. The superintendent is able to keep close correlation between production and sales in this plant. After the day's kill, a recap is made showing the number of carcasses in different classes

and from this count, the number of the various cuts available can be accurately determined.

Early the next morning the salesmen are apprised of the supply of cuts and base their selling on this information. They sell much of their product before the cutting room starts operation. As orders are placed and certain cuts diminish in number, the recap is kept up to date.

While the importance of using barrels is not so apparent in the actual delivery of product to the retailer, their use in facilitating order makeup in the plant is readily seen. The cut pork products are barreled before entering the holding cooler, where orders under 100 lbs. are made up.

The operation works this way: A barrel with, say 300 lbs. of butts is in the cooler. Employees filling small orders work this barrel down to about 150 lbs. When an order for 150 lbs. of butts is received, the barrel is wheeled into the large order assembly room, adjacent to the shipping platform. By using this barrel to fill the order, handling of product is minimized. If 20 lbs. of neck bones are desired in the same order they can be placed in the barrel atop the butts and separated by paper. Check-weighing is performed on floor scales before the barrels are ready to be placed on trucks.



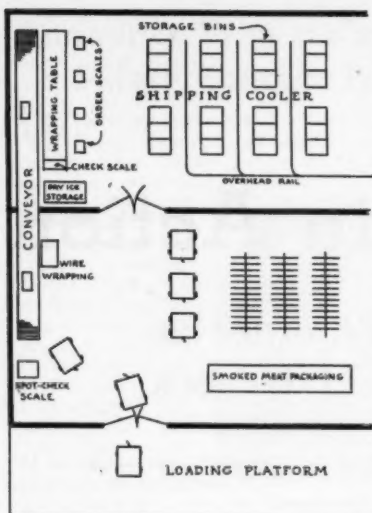


FIGURE 3

The shipping room is of sufficient size to permit the accumulation of a large number of barrels so that work is not held up in the coolers while the shipping men wait for trucks to arrive. Loading is speeded by keeping enough men available for the job and then transferring them to other work as volume tapers off.

By moving the product to the retailer or peddler truck the morning after slaughter, this plant can determine very accurately the quantity and types of hogs to buy from day to day. If product is left in coolers unsold, the firm can reduce buying, or, if orders exceed supply, can step up buying and production.

Figure 2 shows a plant that utilizes a conveyor system and three floors to operate an efficient shipping setup from holding cooler to rail car or truck. In this instance, it may be advantageous to start at the top and work down.

A box assembly room is located on the third floor where boxes are folded, side stitched and sent by gravity conveyor to the second floor packaging room. Of spacious proportions, the packing room contains three wrapping tables with endless belt in the center of each one. Two scales are at the end of each table. Product is brought in from the holding coolers on trees or racks and transferred to the tables. A line of girls is kept busy wrapping, usually with cellophane.

Product is weighed at the end of the conveyor and placed in boxes which remain on the conveyor close to the end of each packaging line. Further along on the line, the carton is check-weighed without leaving the conveyor and then stapled with a machine built into the line. The carton travels to the first floor loading dock via the same continuous medium.

Long and narrow, the loading dock is kept refrigerated at about 55 degs. Six railroad cars can be spotted on one side of the dock and six trucks can be placed on the other side of the dock.

Maintenance of close liaison between the packaging foreman on the second floor and the shipping foreman on the loading dock eliminates dock congestion. Here's how they handle an order: Each foreman receives an order from the office for 50 cartons of smoked butts. By telephone, the shipping foreman notifies the packaging man that a truck will be spotted at 2 p.m. to pick up the load. The packaging foreman then knows at precisely what time he must start packaging this particular order to have it completed when the truck arrives. If he is unable to fill the order, the shipping foreman then arranges to spot the truck at another time.

Depending on the time involved, size of the order and other orders being filled, the packaging foreman may set his entire crew to filling the butt order or may assign only a few employees to the task. As the stitched and check-weighed cartons skim down to the loading dock, they are placed on skids and at approximately the right time are transferred to the truck.

Through this streamlined operation, product handling is kept at a minimum. There is little opportunity for error in the procedure as individual jobs are well standardized. Product movement is rapid and positive. There is no rerouting and no back tracking. Once the product leaves the holding cooler it moves by conveyor until its final disposition on the loading platform.

### Preparing Small Orders

In the two shipping rooms previously discussed, a relatively small number of meat products are included in everyday order filling operations. Figure 3, however, represents a meat processor who daily ships a wide variety of sausage and smoked meats.

Most of the product is moved by company truck. A good percentage of the orders are prepared in the shipping room for individual retailers. The orders are small and require detailed handling for they may contain many items.

To assemble this type of order, the shipping personnel must have a ready supply of the various meats, adequate table space for wrapping and boxing and a sufficient number of conveniently located scales so that weighing bottlenecks will not occur. A wrapping table with paper, etc. is located along one wall of the shipping room. Cartons are stored at one end of the table. The side of the table adjoining the wall is actually an endless conveyor belt. The rest of the room is taken up with storage bins for the meat products which are kept well stocked. Order fillers know exactly where to find the particular item they need. An overhead rail system allows cages to be conveyed into the assembly cooler, facilitating restocking of the bins.

Orders in this plant are individually filled, but by close cooperation the men save considerable time. On their trips through the storage bins they frequently carry several items which they know

their co-workers need. The various items are wrapped, boxed and pushed to the conveyor which carries the cartons to the check-weighing scale.

Besides his weighing assignment, the check-weigher has another duty. He places a slab of dry ice (a pound or less depending on the carton's destination) in the top of each carton. The ice is conveniently located at the checker's left in a large metal bunker. The carton passes via conveyor to the next room where it is tied with wire for security against damage and tampering. At the end of the conveyor is another check-weighing scale. This is used for spot weighing only on special order from the office. It has an impromptu inspection function since it may be used to verify the accuracy of shipping room work.

The cartons are placed on skids, and thence travel to the loading platform. Included in the skid room is a smoked meat wrapping department. The order assembly cooler is held at about 40 degs. and the skid room at about 45 degs.

Before the order blanks are sent to the assembly cooler, they are numbered in the office and a master list is made. If the order should become lost, it can still be filled by reference to the office copy.

Jobs other than order assembly are assigned to shipping personnel. As the day's order rush diminishes, they are shifted to other work in the plant. A night crew fills orders for the truck peddlers who arrive at early hours.

The shipping operation in this plant might be called the mean between the operations described in Figures 1 and 2. The layout shown in Figure 1 uses no mechanical devices and the barrels are handled manually from cooler to truck, except for heavier barrels which may be moved by dolly. The second plant uses mechanical means of moving product almost exclusively. The last plant uses a conveyor to handle the boxed product, but assembles orders in storekeeper fashion.

### SET DEADLINE FOR ENTRIES IN PACKAGING COMPETITION

"Last call" is issued for all entries to be judged in the annual protective packaging competition to be held in connection with the fourth annual industrial Packaging and Materials Handling Exposition at Detroit, October 4, 5 and 6.

A. L. Green, chairman of the awards committee of The Society of Industrial Packaging & Materials Handling Engineers, states that all entries must be submitted previous to September 30. Entry applications may be obtained from the society's headquarters at 20 W. Jackson Blvd., Chicago 4, Illinois.

Awards will be made in each of five classifications: corrugated or solid fiber boxes; nailed wood boxes; wire bound boxes; general (combinations of materials as well as palletized articles, metal containers, fiber wood barrels, bundles and crates, except wire bound), and packages for export shipment.

# FIRST SPURT IN HOG RUNS MAY COME SOON

**T**HE rapid increase in marketings of hogs from the spring pig crop, which usually begins in late September or early October but started in the middle of September in 1948, may begin even earlier this year, according to a new analysis of the livestock and meat situation by the U. S. Department of Agriculture. Several factors supporting this outlook are: An industry report from an Iowa area that 40 per cent of the spring pigs raised there will have reached market weight by September 30, and 62 per cent by October 31; a larger proportion of the spring pig crop was farrowed in the early months of the season this year than last, and hogs apparently are fed to a given slaughter weight in a shorter time now than was required some years ago.

Production of pork has been sustained by early marketings of sows this year, with seven leading midwestern markets reporting that 39 per cent more sows were received this June than in June 1948. Of the total number of sows expected to go to slaughter from May to August, nearly one-half may have gone by July 1.

The number of sows slaughtered is likely to decrease rapidly in late summer. Sometime in August or early September, hogs from the 1949 spring pig crop will begin arriving at market in sizable numbers, but before this occurs there may be a brief period when market supplies of all hogs will be comparatively small.

## Lower Weight to Continue

Slaughter weights have been lighter in 1949 than in corresponding periods in 1948 and are likely to continue so, although the difference this fall probably will be less than that this summer.

Prices of hogs, although they may first advance a little more, are expected to turn downward as soon as marketings increase materially. The decline during the fall may be greater than usual, because pork supplies will be the largest in several years. The hog price support program will provide supports varying seasonally from \$18.50 in September for good and choice barrows and gilts at Chicago, to perhaps \$15.00 or less in December. It is possible that support activity will be required in the fall for the first time since 1944. Trends in demand will affect the likelihood and extent of support operations.

Because of the large feed supplies in prospect this year, farmers are more likely to carry out their intentions to increase the number of sows to farrow fall pigs than would be true otherwise.

## *Increase in Marketings of Spring Crop Pigs May Start Even Earlier Than in 1948; USDA Preparing for Possibility of Price Support Operations During the Fall Months*

Already there is a report of record large June farrowings in Iowa. A big corn harvest might result in slaughter weights of hogs being only slightly lighter than last year.

It is likely that beef production will continue as high or higher than last year for the next few months since average slaughter weights of cattle have been heavier, due mainly to the larger proportion of steers in the slaughter totals. Slaughter of grass-fed cattle from range and pasture has been increasing recently and is expected to rise seasonally until about October. However, the total probably will be somewhat less than that for the same season last year.

The number of grain-fed cattle slaughtered is likely to decline, but to continue above last year until at least well into the fall. While about 23 per cent more cattle were on grain feed for market in 11 Corn Belt states on April 1 than in 1948, receipts of stockers and feeders in the Corn Belt declined from April to May, and the May total was smaller than the receipts in May last year. In June, however, receipts increased and were 5 per cent larger than those of June 1948; and in three weeks of July the rates of shipment from five midwest markets were 26 per cent over those a year before.

Total output of beef may be down slightly this fall from last. Many "two-way" cattle probably will again move to feedlots instead of immediate slaughter, thereby increasing the supply of beef for the winter and spring while reducing it in autumn months.

Favorable factors in the outlook for cattle feeding are the moderately high and rather stable demand for the better grades of beef thus far in 1949, the plentiful supply of feeds at prices that are fairly low in relation to cattle prices, and the prospects for little general rise in production of beef in the next year. An unfavorable factor is the prospective gradual uptrend in production of total meat, due to the increase in numbers of hogs, which might cause a small reduction next year in demand

for beef. However, the profitability of feeding cattle depends as much on trends in business activity, demand and the general price level as on developments in the livestock industry.

Prices of cattle may follow approximately their usual seasonal pattern, although prices of the better grades may not advance as much as usual because of larger total meat supplies beginning in early fall. The spread between prices of the better and lower grades probably will remain at least as wide as recently because marketings of cattle off grass will continue to increase. However, no large further decline in prices of the lower grades is expected, since demand for cattle suitable for grain feeding is likely to be strong throughout the fall.

The spread between prices of feeder steers and of good grade slaughter steers has increased lately, but is still rather narrow for the season. Demand for feeder cattle has been active during most of 1949, and is likely to continue so for the fewer cattle likely to be available this fall compared with a year earlier.

## Less Veal and Mutton

Output of veal and of lamb and mutton this fall will still be below that of a year earlier. Prices of lambs are likely to decline seasonally this fall, although they will continue comparatively higher than prices of cattle and hogs.

Total meat production in the July-September quarter is expected to be moderately larger than in the same quarter of 1948, since production of pork and better grades of beef is expected to exceed last year. Marketings of hogs probably will be up from last year in rough proportion to the 15 per cent larger pig crop this spring than last. The production of pork, however, may not increase in the same proportion, since average weights of hogs probably will be a few pounds lighter than a year earlier.

One of the reasons meat production in 1949 has not materially exceeded that

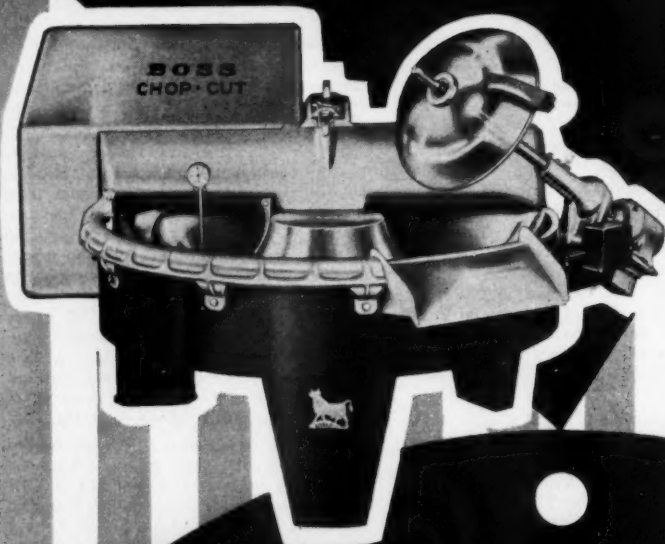
(Continued on page 46.)



THERE'S A **NEW** STANDARD  
FOR SAUSAGE MEAT CUTTERS  
**CHOP • CUT**



Each knife provides two double-edged blades and delivers two cutting strokes per revolution. By reversal of knife on shaft, time between sharpenings is doubled.



There is new performance, new economy, new speed at your command in the gleaming new CHOP-CUT sausage meat cutter. Modern knife design delivers the cool, chopping cut of a razor-edged cleaver, keeping temperature of the product low, and adding to its capacity for absorption.

Fewer knives are used. But capacity in relation to bowl size, power demand, and time cycle has been increased; and operating time between knife sharpenings has been lengthened.

Don't rest until you have made arrangements to get complete details. Call your nearest BOSS representative, or write direct for Bulletin CC-49.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



# MERCHANDISING *Ideas and Trends*

## VISKING TO AID HALLOWE'EN FRANKFURT SALES WITH REPEAT ON "WEENY WITCH" PROMOTON

A repeat on The Visking Corporation's successful 1940 Hallowe'en promotion of skinless frankfurts—revolving around the "Weeny Witch"—will be staged this year, according to Bill Hemrich, Visking advertising and sales promotion director. He describes "Weeny Witch" as a scary looking dame (see photo) complete with built-in broomstick and made largely of skinless frankfurts.

In order to make the 1949 promotion—and meat processor's frankfurt sales—the biggest yet, "Weeny Witch" is being featured in Visking color Sunday comic strip, "The Tender Family," running in 84 newspapers throughout the country. These papers are read by 28,000,000 families—and they'll all be invited to get a "Weeny Witch" party book at the counter of their favorite meat dealer.



The party books contain scores of novel Hallowe'en party ideas and are expected to exert a strong pull on traffic at the retail meat counter. Books are supplied by Visking and will be imprinted with the local packer's name and his skinless brand of frankfurts. Visking will also supply a novel counter card that will serve as a point-of-sale plug for the "Weeny Witch" Hallowe'en party idea and as a dispenser for the party books. Window streamers and price cards will form an important part of the tie-in material at the dealer level; these selling helps will be supplied to packers by Visking.

Visking reports that increases in sales of skinless frankfurts and wieners by packers as a result of the 1940 promotion varied from a low of 10 per cent to a high of 102 per cent. Distribution of the party books in that year ran into the millions. The promotion was suspended during the war.

## QUICK-FIX FROZEN POT PIES ARE INTRODUCED BY MORTON

The Morton Packing Co., Louisville, Ky., has entered the frozen food market with two ready-to-bake frozen meat pies—chicken pot pie and beef pot pie. They are packaged in a specially prepared container which doubles as a baking-serving dish. The pies contain large pieces of chicken or beef in rich gravy, with potatoes, peas, carrots, celery and onions, covered with a crust. Before serving they are placed, unthawed, in a heated oven and baked for about 50 minutes. They average 1 lb. 5 oz. in weight and yield two generous portions for home serving.

In test markets where they have been distributed, the company reports exceptional dealer and consumer acceptance of its unusual new products.

## New Booklet Tells How to Prepare Lamb, Mutton Cuts

The booklet, *Lamb and Mutton for the Table* (Circular 645), is the last in a series of publications on meats prepared by the College of Agriculture, University of Illinois, the U. S. Department of Agriculture cooperating. Recently published, this booklet dwells briefly on the grading of lamb and mutton and then covers in some detail the retail cuts of lamb, their location and how to cook them.

The booklet is attractively printed and well illustrated with excellent photos of lamb cuts and also a few line drawings. Others in the series were *Beef for the Table* (Circular 585), *Pork for the Table* (Circular 622), and *Veal for the Table* (Circular 629).

## NEW 1-POUND PACKAGE FOR FRANKFURTS

Girard Packing Co., Philadelphia, is packaging frankfurters in a special cellophane wrapper which divides into two separately sealed packs of five. Newspaper, radio and television advertising uses the theme, "Serve a pack; save a pack with the new Girard FLAVORpak." Package was recently introduced at a dinner meeting for meat jobbers and chain store buyers operating in the Philadelphia area.



## AMI MEDICAL ADVERTISING

The American Meat Institute has scheduled in a number of medical journals a second advertisement built around the theme that because of its many virtues, meat gives full value for what it costs; this being true whether pocket-books call for economy or permit the buying of the fanciest cuts.

The advertisement addresses the doctor in terms of the interest of his patients. It is scheduled to appear first in the August 20 issue of the *Journal of the American Medical Association*. Immediately thereafter it will appear in journals published by the state medical societies and will reach doctors in every field of medicine, as well as medical dietitians and trained nurses.

# BETTER QUALITY LARD

at a substantial saving in filtering cost with

## SPARKLER HORIZONTAL PLATE FILTERS

A new method of filtering lard, successfully employed by a large midwestern packer, marks a step forward in the processing of this product in the meat packing industry.

Major advantages of Sparkler Filters in lard processing are briefly summed up in the following seven points.

1. A better quality of lard is produced because the first run of lard through the Sparkler filter is not contaminated by rancid lard and soap particles retained in freshly laundered press cloths.
2. More insoluble material is removed by the evenly spread filtering medium on the horizontal plates. Cake is not subject to cracking, flow is always with gravity.
3. The Sparkler filter is totally enclosed thus eliminating oxidation of hot lard, a reaction wherein the lard loses a certain amount of its stability or keeping qualities.

Higher stability lard is delivered to Votators.

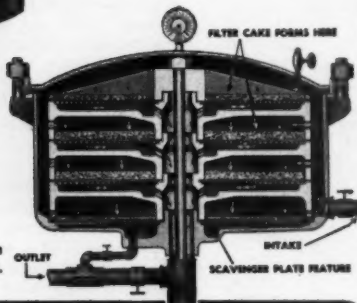
4. All steel construction prevents deterioration of lard by contact with copper or bronze fittings.
5. Saves approximately one-half the lard lost by adhering to filter cake because only one-half the usual amount of filter aid is required by the Sparkler Filter for the same total volume of lard filtered.
6. Saves labor in cleaning because filter paper is disposable, no laundry charges for cleaning cloths.
7. Less floor space is required for a Sparkler Filter than other types.

Sparkler Horizontal Plate Filters have been the standard equipment for microscopic filtration in the food, chemical, edible oils, milk, butter and cheese, and other industries for over twenty-five years. The recent introduction of Sparkler Filters for lard filtering is a natural step toward a better and more economical lard product.

We invite correspondence on your particular problem. You will receive the advice of engineers with a quarter of a century of experience in this specific field.



Sparkler Horizontal Plate filter Model 33-S-17 steam jacketed, capacity 5000 G. P. H. type used in the John Morrell & Co. installation.



Section showing plates with filter cake in horizontal position and flow through filter.

**SPARKLER MANUFACTURING COMPANY, MUNDELEIN, ILL.**

## RMA Allots \$350,000 to Research on Animal Fats

During the next 12 months \$350,000 will be spent for research on animal fats, it was indicated at a conference held the first week of August in Washington of the Fats and Oils Advisory Committee and representatives of the Research and Marketing Administration. Some of the research will be devoted to finding superior techniques to use in stabilizing lard; new processes for breaking down inedible tallow to its component parts for use in various types of industrial goods; improved ways of marketing animal fats to stimulate their use, etc. The work will be done in federal research laboratories and in private laboratories and universities. Previously, most of the research on oils has been on vegetable oils.

The 11-man committee meeting with the RMA included: Thomas Carstens of Carstens Packing Co., Tacoma, Wash., representing independent packers; Harry Caldwell, Cotton Advisory Commission, representing the National Grange; Roy M. Cohen, *Butchers' Advocate*, New York; Harry J. Deuel, representing Oilseed and Peanut Committee; Wesley Hardenbergh, American Meat Institute, representing Live Stock Advisory Committee; E. E. Kurzynski, National Renderers Association; Robert Peelle, American Farm Bureau Federation; A. S. Richardson, Association of American Soap and Glycerine Producers; J. E. Wells, Farmers Union Cooperative Commission; P. O. Wilson, National Live Stock Association, and Dr. H. H. Hopkins, E. I. du Pont de Nemours & Co.

## MEAT FOR BREAKFAST IS FEATURED IN INSTITUTE'S SEPTEMBER ADVERTISING

Meat packing salesmen are reminded that "breakfast business is plus business" in a salesmen's folder which has been sent to all participants in the Meat Educational Program of the American Meat Institute for distribution to their sales staff. The folder contains a reproduction of a full-page, full-color ad featuring pork breakfast meats—ham, pork sausage and bacon—which will appear in *Life* and *Look* magazines during September.

Using the theme, "You knew it was good . . . but . . . did you know it was this good?," the advertisement describes the nourishing qualities of pork, and all meat. The importance of a good breakfast, and meat's value as part of the breakfast, is emphasized. The advertisement will appear in the September 13 issue of *Look* (on newsstands August 30) and the September 26 issue of *Life* (on newsstands September 23).

Mats tying in with the ad are available for retailers to use in planning individual store promotions, newspaper and handbill advertising.

## First Vaccination For Foot-and-Mouth Disease in Mexico Is Completed

The Mexican-United States commission for the eradication of foot-and-mouth disease has announced completion of the first vaccination of all susceptible animals in the quarantine zone of Mexico. The United States' share in the program is administered by the Bureau of Animal Industry, USDA.

Commission technicians have vaccinated 13,071,533 cattle, sheep, goats, and swine. The quarantine zone comprises more than 200,000 square miles. Vaccination brigades were forced to overcome many natural hazards.

A second round of vaccination has covered about 55 per cent of the quarantined zone in recent months. A third vaccination is starting four months behind the second as experience and testing have shown that the Mexican vaccine gives immunity for about that time. Although a number of animals vaccinated only one time have come down with the disease, so far there has not been a single break of animals vaccinated a second and third time. This is considered a hopeful sign that the disease eventually will be eradicated.

The present plan calls for thorough inspection before and after vaccination, continuing quarantines, slaughter of all diseased animals and exposed animals that have not been vaccinated, and disinfection where the disease is found.

## Food Acceptability Course Will Be Offered This Fall

Illinois Institute of Technology will offer a graduate course in food acceptability techniques this fall, under the direction of Col. Rohland A. Isker, secretary of Associates Food and Container Institute and a member of Illinois Tech's food technology council, Milton E. Parker, director of food engineering and technology, has announced. The course, consisting of 16 two-hour lectures, will begin September 21 and end January 25, 1950.

The course will teach the methods used in evaluating consumer acceptance of food products, with emphasis on basic theory. Any persons in the food processing industries are eligible. Tuition is \$35. Applications for registration should be sent to the Illinois Institute of Technology, Chicago 16.

One of the speakers will be George A. Crapple, director of research, Wilson & Co., whose subject is "The Practical Needs for Precision in Food Acceptability Methods and Techniques." Other speakers include members of the Quartermaster Food and Container Institute, professors of technology and research chemists. On October 19, Ernest C. Crocker of Arthur D. Little, Inc., Cambridge, Mass., one of the outstanding authorities in the country on taste test methods, will speak on "Fundamentals of Flavor Characterization."

# CUT COSTS

**REGULATING TEMPERATURE**

OF  
VATS • TANKS • KETTLES • DRYERS  
WATER and OIL HEATERS  
JACKET WATER COOLING  
DRYING and STORAGE ROOMS  
and MANY OTHER USES

Use a Powers Regulator—Maintains a constant temperature. Prevents losses caused by OVER-heating. Saves fuel and labor. Helps to produce a better, more uniform product. Often pays back its cost several times a year and gives 10 to 25 years of service.

**THE POWERS REGULATOR CO.**  
2725 Greenview Avenue  
Chicago 14, Illinois  
Offices in 50 Cities • Established 1891

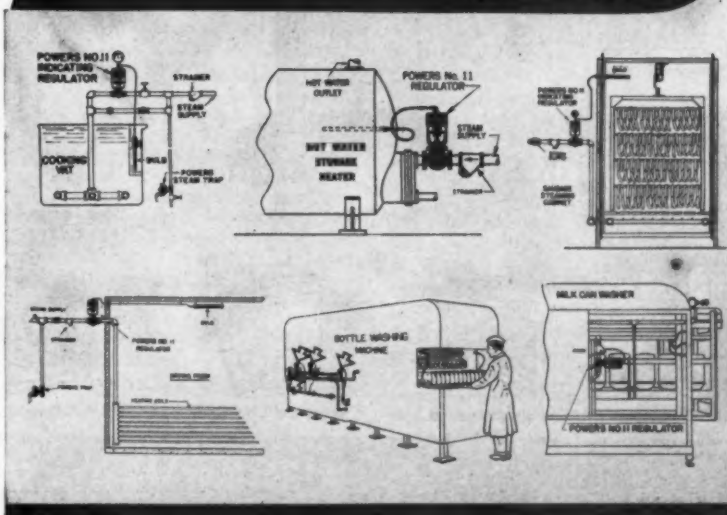
**SELF OPERATING**

**EASY TO INSTALL**

**SIMPLE • DEPENDABLE • ECONOMICAL**

► Write for Bulletin 329

## POWERS No. 11 Self-Operating REGULATOR







# INSURE FOR GREATER PROFITS

## *with MARLO Better Refrigeration*

By extracting heat — and not the moisture (weight), Marlo units help you keep costs at a minimum . . . profits at a maximum! On guard constantly over spoilage and loss of weight and color . . . they give you *profit-insurance* — where you need it most.

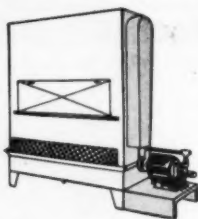
There's a MARLO Unit to fit your needs for...

**COOLERS • CHILL ROOMS • HOLDING ROOMS • PROCESSING ROOMS**

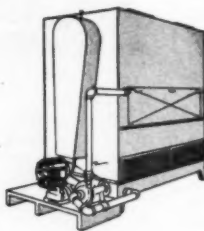
Send for information on the new "Tween the Rails" and other Marlo Units



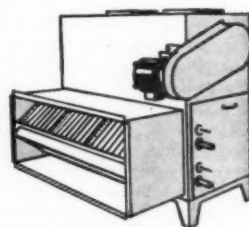
Dry Coil Cooler



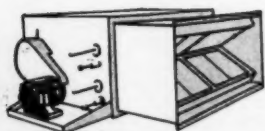
Evaporative Condenser



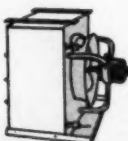
Brine Spray Cooler



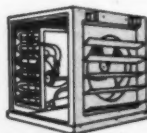
Floor Type Air Conditioning Unit



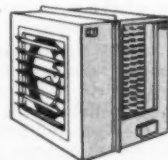
Ceiling Type Air Conditioning Unit



Standard Unit Cooler



Pull-Through Unit Cooler



Electric Defrost LT Unit

**Marlo** COIL CO. • 6135 Manchester Rd. • St. Louis 10, Mo.



# Up and down the MEAT TRAIL

## Personalities and Events of the Week

● The Port City Packing Co., Houston, Tex., will erect a waste pre-treatment plant, it has been announced. The project will include a screen structure, sedimentation tank, wet well and 1,700 ft. of 80-in. discharge line to a city sewer. Lockwood & Andrews are the engineers for the plant, which is expected to cost about \$13,000.

● Silver Lake Packing Co. held an open house Saturday, August 6, at its new, modern plant located at Nay-Aug, Dunmore, Pa.

● Four veteran cattle buyers for major packers at Omaha, Nebr. who are retiring were honored recently by friends and business associates at a testimonial dinner at the Livestock Exchange Building. They are Walter Tillotson, who was with Armour 50 years; Jim Brennan, 49 years with Armour; Leo Cassidy, 49 years with Cudahy, and C. K. McEveny, 44 years with Cudahy. Proceeds from the \$10-a-plate dinner were \$400 greater than expenses. The surplus was given to two former workers at the yards: Francis Green, who was disabled when thrown from a horse, and Al Wenninghoff, whose legs were amputated following a serious illness.

● The Rockwell City (Iowa) Meat Packing Co. will start operations early this fall, according to reports. Slaughtering and cutting rooms and coolers have been completed and work is underway on smokehouses and sausage kitchen. The firm will slaughter cattle and hogs.

● The annual membership convention of the National Renderers Association will be held at the Bismarck hotel, Chicago, December 12 and 13. General membership sessions will be held the afternoon

of December 12 and all the following day. Social activities have been planned for both nights. The following general subjects will be discussed: International fats and oils picture, animal protein factor and progress of inedible animal fat research.

● Harry W. Haas, 42, vice president of the Haas-Davis Packing Co., Inc., Mobile, Ala., died suddenly at his summer home at Point Clear, Ala., August 3, following a heart attack. He is survived by his wife, a daughter, four sisters and six brothers.

● E. G. Six, general manager of the Swift & Company plant at St. Joseph, Mo., has announced that a new livestock ramp and holding pens will be built. The ramp, 240 ft. long and 14 ft. wide, will be constructed along the side of the present ramp, which will be used until the new one is completed.

● Peter H. Sartorius, 85, partner in the old Sartorius Provision Co., St. Louis, Mo., died recently of a heart disease. He had spent more than 50 years with the firm when he retired eight years ago.

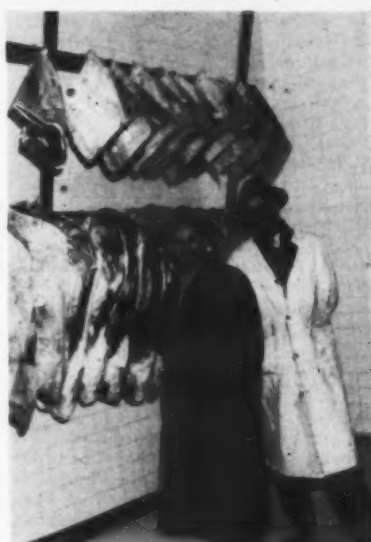
● Under a new county law, meat from packing plants or locker plants located in Pennington county, S. D., which are not federal or state inspected must have a county inspector's approval before being sold. Sellers of livestock are required to pay a 25c charge for the first head of cattle and an additional 5c for all other cattle in a shipment. Inspection stations have been set up in Rapid City and in other towns in the county.

● Edward H. Throm, credit manager for Sperry & Barnes Co., New Haven, Conn., will retire on September 1, after 48 years with the company. E. B. Killip, manager, has announced. Since his association with the company in 1901, Throm has held a variety of jobs in the accounting department and became credit manager in June 1947.

● As a result of discussions with officials of the government in Mexico City by a six-man committee of Tampico businessmen, headed by Mayor Manuel Guzman Willis, La Empacadora, large packinghouse located in Tampico, has been granted permission to continue exporting to Europe. Interests in Mexico City and several large central Mexican towns had opposed continuance of the permission to export, contending that it provoked a meat shortage in Mexico. La Empacadora, currently closed because of the conflict, will resume operations in September.

● J. C. Galvin has been appointed planning and methods engineer for Wilson & Co. at Oklahoma City, Okla.

● Geo. A. Hormel & Co., Austin, Minn., cooperated with the city this summer in an anti-fly campaign. The entire city was sprayed with DDT solution, the city



### INSPECT THEIR PRODUCTS

Frank Bonin and Boris Eger, co-owners of United Dressed Meats, Spokane, Wash., looking over some beef cuts. The plant, which was completed recently, has a capacity of 350 cattle and 400 hogs per week. The white-tiled sales cooler will hold 350 beef carcasses. The plant has a one-stuffer sausage kitchen with five one-cage houses and two dry melters and an Anderson expeller for inedible rendering.

providing the truck and driver and the Hormel company, the fogging machine and operator.

● The packing plant known as the Dixie Provision Co., located at Montgomery, Ala., is for sale. The plant, which was built about two years ago, has been out of operation since the first of the year.

● Herbert J. Bird, former president of the American Butter Institute and a retired executive of Swift & Company, died recently at his summer home near Sault Ste. Marie, Mich. He was 72 years old. At his retirement in 1942 he was assistant manager of the Swift dairy and poultry department.

● Variety Meat Products has been organized at 312 E. 71st st., New York City, by Michael Nanko.

● The Swinks Provision Co. has been organized at Cumming, Ga. by a group of citizens. The new \$150,000 plant occupies a building 150x50 ft. and is equipped with the latest packinghouse machinery. Capacity is 50,000 lbs. of sausage a week. According to W. T. Swinks, jr., secretary and general manager, the firm will specialize in processing of 40 different products from pork, beef



### BILLBOARD AT PLANT ENTRANCE

The Danahy Packing Co., Buffalo, N. Y. is using the above sign at the entrance to its plant. It is prominently located at a busy corner so that it serves effectively as a billboard as well as a directing sign.

and veal, but at first will concentrate on pure pork sausage, frankfurters, veal cutlets and cube steaks. Roy P. Otwell, sr., mayor of Cumming and president of the new firm, commented: "The livestock industry holds out a future of vast economic promise for Georgia. The purpose of this new enterprise is to help along the development of that industry in North Georgia. In a few years we'll be making more money out of livestock than we now make out of poultry. In establishing this new plant we are trying to hurry the coming of that day." Other officers of the new firm are: Roy P. Otwell, jr., vice president; J. N. Reed, office manager, and H. H. Long, production manager. Swinks has had 12 years experience in the meat business, while Long has been associated with various large packinghouses in Atlanta for about 25 years.

• Walter F. Ulbrich, who has been a Swift salesman at Atlantic, Ia. since 1915, has retired on pension. A brother, Arthur Ulbrich, represents Swift at Red Oak, Ia.

• The University of Chicago and the Chicago Orchestral Association will benefit substantially under terms of the bequests made by the late Charles H. Swift, chairman of the board of Swift & Company, who died last September.

• L. E. Rowland, president of Schulz Bros. Co., Cincinnati, has sold his last retail meat store and hereafter will concentrate his activities on the meat packing business.

• Appointment of Frank R. Warton as a member of the Illinois Racing Board has been announced by Governor Adlai E. Stevenson. Warton has been engaged in the livestock and meat packing industries for more than 30 years. He resigned as president of Allied Packers, Inc., Chicago, to take over the plant of Chappel Brothers in Rockford, Ill., and is now vice president of the Quaker Oats Co., which purchased the Chappel business in 1941.

• A series of gas explosions during a fire at the food processing plant of George Balliet & Sons, West Nanticoke, Pa., recently, resulted in 27 persons being burned. Sixteen were admitted to a hospital. According to the fire marshal, the fire started from a penane gas leak on the ground floor of the two-story plant. The firm manufactures bologna and other sausage products.

• William Koch, a partner in A. Koch's Sons Co., Cincinnati, is vacationing with his family in Florida.

• Burlie Dobson, superintendent of the swine department of the Wisconsin State Fair, will retire after this year's fair, which will be held August 20 through 28. Jack Reynolds, fair manager, has announced. Dobson has headed the swine department for 25 years and before that, beginning in 1915, he was a consistent exhibit winner in the swine division.

• During a three-day marketing school in Houston recently for the livestock industry of Harris and adjoining Texas counties, classes were held at the Port

City Stock Yards and at the Houston Packing Co. Cattle graded by the class were later slaughtered and inspected at the packing plant. Dave Cunningham, chairman of the Houston Chamber of Commerce livestock marketing committee, said the purpose of the school was to study Houston's marketing opportunities and facilities. An opening address was made by J. D. Sartwelle, vice president of the Port City Stockyards. More than 50 vocational agriculture teachers and county agricultural agents attended.

• Armand F. Bastien, president, John P. Harding Market Co., Chicago, producer of corned beef, sweet pickled ham and tongues, has announced that Dick Stone has been retained as food merchandising and personnel training counselor for all accounts serving Harding products regularly. He is available to state and local associations for lectures on employee sales and service training and managerial food education.

• The Richmond Cold Storage Co., Inc., Richmond, Va., has been purchased by a newly formed corporation, the Laughon Cold Storage Co., Inc., headed by Frank E. Laughon.

• The Chazy (N. Y.) Packing Co. has been appointed distributor for the Cudahy Packing Co. for some 200 retail stores in the area.

• Two changes in the livestock buying department of John Morrell & Co. at Topeka, Kan. have been announced by R. M. Owthwaite, vice president and general manager. Gay S. Tuis, assistant cattle buyer, and Harley T. Macleod, head sheep buyer, have been transferred to the company's headquarters at Ottumwa, Iowa for specialized training.

• The Philadelphia plant of Oscar Mayer & Co., will sponsor a five-minute news program, Mondays through Fridays, over WFIL, Philadelphia. Beginning September 1 the broadcast will be heard at 12:55 p.m.

• Wilson C. Codling, vice president and general manager of the Tobin Packing Co., Albany Division, Albany, N. Y., was honored recently with a certificate of appreciation by the American Legion of the Albany area for his efforts in behalf of hospitalized veterans.

• Only one packinghouse located in Corpus Christi, Tex., the Doehne Provision Co., has been approved to sell meat within the city under the new ordinance which went into effect August 1. Dr. L. D. Tennison, chief meat inspector of the health unit, said, however, that the city's meat supply will not be affected as all local packers combined provide only 1 per cent of the city's meat. About half a dozen packers in the city have not applied for permission to sell meat locally.

• A new meat and dairy products wholesale plant has been opened at 2151 E. Olympic Blvd., Los Angeles, by Willits, Green & Hays, Inc. The block-long structure contains two large freezing rooms, a sliced bacon holding

## Col. Lawrence to Manage Food Technologists Group

Col. Charles S. Lawrence, who will retire from the Army on September 30, has been appointed executive secretary



COL. LAWRENCE

of the Institute of Food Technologists and business manager of *Food Technology*, the official organ of the Institute. He will take office October 1 at the national headquarters office in Chicago.

Col. Lawrence is well known throughout the food and container industries. In his present position, president of the

Quartermaster Board, he has been responsible for many of the proving tests on trucking and loading devices as well as on other types of Quartermaster Corps equipment and supplies. In his previous position as commanding officer of the Quartermaster Food and Container Institute, he worked with industrial firms and their staffs, with research groups from university, government and other laboratories and with representatives of military agencies concerned with food or the packaging and packing of food items. He was active in the founding of the Associates, Food and Container Institute.

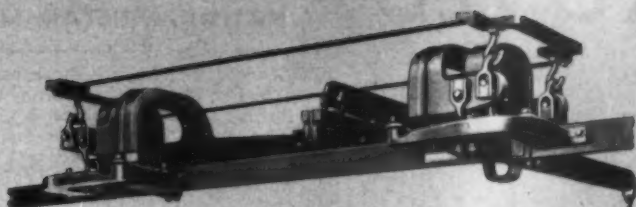
room, a refrigerated canned meat and cheese storage room, large beef coolers and a completely insulated dry storage room. An overhead monorail runs through the plant and overhead Spert lights are placed throughout. A new type of loading dock is served by several hundred feet of spur track. A fleet of refrigerated trucks handles delivery of products of more than 20 eastern and midwestern packers to wholesalers, packers, processors and larger retailers. According to R. Miller Hays, president of the company, the new plant is the largest and most modern of its kind in the country, and is the result of three years of planning. It was designed by J. T. Beem, architect for the Union Pacific Railroad, and was built by the MacNeill Construction Co. of Los Angeles.

• Thieves recently entered the Lehigh Valley Beef Co. at Wilkes-Barre, Pa., and took meat and provisions valued at \$300, then entered a box car in the rear of Wilson & Co. nearby. Nothing was taken from the box car. Police said that a theft was probably planned but that the intruders were either frightened away or could not carry the heavy carcasses.

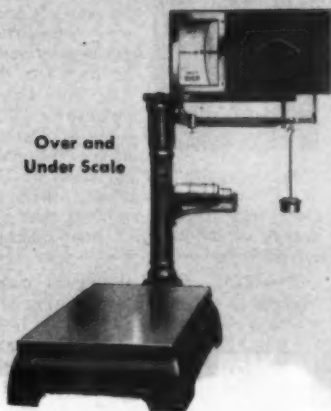
• About 6,000 lbs. of meat in cure was damaged when a fire broke out in the smokehouse at the Cudahy Packing Co., Memphis, Tenn. The fire also damaged the roof of the building.



Built-in platform scale with  
Printomatic Recorder



Over and  
Under Scale



Overhead Track  
Dial Scale

## ***No waiting on weights with Fairbanks-Morse Scales***

Fast, accurate easy to read and operate Fairbanks-Morse Scales take the "wait" out of weighing. Because they save time in the weighing operation . . . eliminate the need for mental calculations, these precision-made weighing instruments can help you speed operations right through the plant. A Fairbanks-Morse weighing expert will be glad to demonstrate the many advantages to you offered by Fairbanks-Morse Scales. Fairbanks, Morse & Co., Chicago 5, Ill.



When it comes to scales . . .

### **FAIRBANKS-MORSE**

**A name worth remembering**

DIESEL LOCOMOTIVES • DIESEL ENGINES • PUMPS • SCALES • MOTORS • GENERATORS  
STOKERS • RAILROAD MOTOR CARS and STANDPIPES • FARM EQUIPMENT • MAGNETOS



Bench Dial Scale with  
Stand and Pan

Bench Dial Scale





# PROVED

and

# PREFERRED

by Packers

ALL OVER THE WORLD!

LONGER LIFE • LOWER COST



## TRIUMPH PLATES

outlast other plates four to one!

Now, get the same low operating cost and extra efficiency in your grinder that packers all over the world have found for years with C-D TRIUMPH Reversible Plates. Can be used on both sides: like two plates for the price of one!

### GUARANTEED TO STAY SHARP FOR FIVE FULL YEARS!

The first cost is your only cost for five long years of trouble-free grinding... 4 times the life of ordinary plates. The C-D TRIUMPH Reversible Plate is available in all sizes for all makes of grinders. Write TODAY for prices and complete descriptions.

**THE SPECIALTY MFRS. SALES CO.**  
**SPECO, INC.**

2021 GRACE ST. • CHICAGO 18, ILL.

## HUGO SLOTKIN URGES "STABILITY OF SALES" AT NATIONAL RETAIL MEAT DEALERS CONVENTION

**F**OLLOWING up last week's proposal by Samuel Slotkin, chairman of the board of Hygrade Food Products Corporation, that a 12-man, three-month



H. SLOTKIN

tenure national industry committee be formed to meet monthly and announce fair prices for meat to stabilize the price structure in the interests of producers, consumers, processors and distributors, Hugo Slotkin, Hygrade president, this week told members of the National Association of Retail Meat Dealers at

their New York convention that a monopoly of a few meat companies "manipulates prices."

President Slotkin urged industry leadership to recognize the need for stability of sales.

"Merchandising operations at the packinghouse level," he declared, "must be pointed toward the development of regular customers who go to one supplier week after week for their supplies. It is only when the packer has some idea of what his needs will be in advance that he can schedule and develop efficient procedures that permit him to produce at a fair price and a fair profit. The packer must overhaul his ideas of service. In turn, the retailer must cooperate."

Commenting that "if the producers can't make a profit, they fail and cripple the industry," he pointed out that the same is true with the wholesaler, jobber and retailer.

Slotkin assured the retail dealers that pre-packaged meats will not put them

out of business, but will simply change the butcher and cutter to a merchandiser of products already cut. He said that the meat industry must readjust to pre-packaged meats instead of resisting the trend.

In proposing the price committee last week the senior Slotkin said that it should be composed of representatives of labor, retailers, farmers, packers and the government. His committee would not have regulatory powers but would determine and establish stabilized prices and its aim would be to squeeze out the "speculative" element in the meat industry. He claimed that after stability had been achieved, prices at retail might be reduced 25 per cent.



S. SLOTKIN

According to the senior Slotkin, public opinion would be the only thing to keep the central committee in line; prices would be established somewhat like the rates of a utility. He said that his 12-man committee could make plans monthly for the following period based on existing conditions. Discussions by all segments of the industry, he contended, would result in general knowledge of costs and other price influencing factors and this would act strongly to stabilize meat prices. The committee's prices, published monthly as the fair market quotations, would be upheld by public confidence alone.

Chairman Slotkin said he thinks the industry was wrong in fighting OPA. While he does not want it revived, he believes there should be some method of effecting stabilization.

## Sawyer Defends Export Controls on Fats, Oils

At a Senate agriculture subcommittee hearing early this week Secretary of Commerce Sawyer denied that export quotas on inedible tallow and greases had any effect "on their subsequent price declines" and challenged "the many rumors" that his handling of export controls in general has been responsible for the sharp decline in fats and oils prices. In his first statement on the subject for many months, Secretary Sawyer denied that he and the Department of Agriculture had differed to any extent on the quantity of fats and oils which should be allocated for export in the last half of 1948 and early 1949. He also said that the responsibility for lifting export controls from pork should be placed on the Secretary of Agriculture rather than on him.

In defending his actions, Sawyer declared that his responsibility under the export control was "anti-inflationary; that scarcity of dollars in foreign countries affected the decline in domestic fats and oils prices; that replacement of fats and oils by synthetic detergents and chemical bread emulsifiers was also a factor; that he had usually recommended larger export allocations for fats and oils than the USDA, and had approved all "non-speculative" license applications as quickly as possible; that actual export shipments of fats and oils, in all quarters since mid-1948, had been "substantially lower" than provided for by the aggregate quarterly export quota, and that in October 1948 he had proposed that inedible fats and oils be decontrolled, but was overruled.

Inedible fats and oils were decontrolled February 7, followed three days later by decontrol of all fats and oils.



## DARK CUTTING BEEF

Studies by the American Meat Institute's committee on the chemistry of dark cutting beef were described in a recent report of the National Live Stock and Meat Board.

The following conclusions were drawn from the studies on dark cutting beef:

(1) The color of fresh lean beef is due primarily to the myoglobin content of the muscles.

(2) In the case of dark cutting beef, myoglobin remains in the reduced state or is only partly oxygenated, thus producing a dark color. Myoglobin is darker in color at high pH values (i.e., under more alkaline conditions). Normally, when beef is exposed to air the myoglobin present takes up oxygen to form oxymyoglobin which is bright red in color. This process is much slower in dark cutting beef.

(3) Dark cutting beef is characterized by (a) lower acidity, (b) lower glycogen and reducing sugar content, (c) lower oxidation-reduction potential, and (d) greater oxygen uptake at native pH than is the case with light cutting beef.

(4) Dark cutting beef may be produced experimentally through lowering of the muscle sugar content by administration of massive doses of insulin.

(5) In general, the feeding or injection of glucose immediately prior to slaughter fails to lighten the color of beef significantly.

(6) Administration of large doses of adrenalin appears to produce beef of light color, though, in these experiments, some muscles from animals so treated showed numerous pin-point hemorrhages.

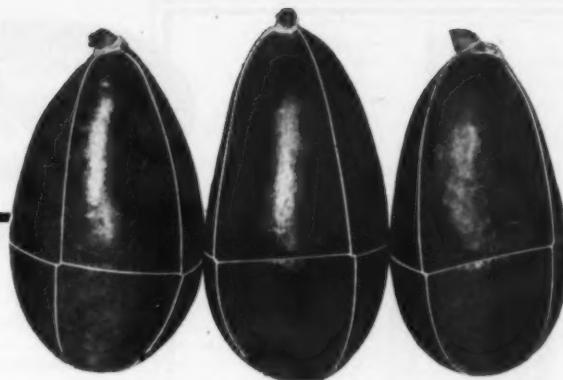
(7) An imbalance in the ration used by the stock raiser during the feeding period tends to produce a carcass which is less desirable in color and in other general characteristics.

(8) The withholding of feed, when combined with increased energy requirements (as during chilling) prior to slaughter, tends to lower the sugar content of the muscle and thereby increase the incidence of dark cutting beef. Neither of these factors alone appears to have any significant effect on color.

(9) The incidence of dark cutting beef may be greatly minimized by avoidance of chill and provision of good housing with adequate feed and water during the period between purchase and slaughter.

## FOOD CHAINS PLAN MEETING

The sixteenth annual meeting of the National Association of Food Chains will be held October 12 through 15 at the Statler and Mayflower hotels in Washington. Approximately 1,000 executives of food chains, super market operators and representatives of manufacturers, consumer groups and agricultural interests are expected to attend.

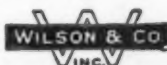


**INCREASE your sausage SALES**

*Use Wilson's Fine Natural Casings*

Only Wilson's natural casings can give your sausages that *natural*, appetizing look. Contact your Wilson salesman for a trial order today.

General Offices: 4100 South Ashland Avenue • Chicago 9, Illinois



# NEVERFAIL

... for  
taste-tempting  
**HAM  
FLAVOR**

*Pre-Seasoning*

## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

"The Man Who Knows"



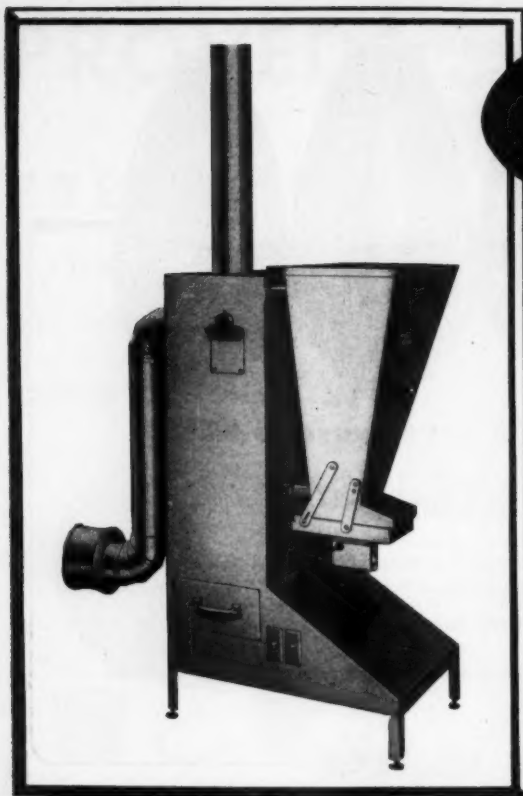
"The Man You Know"

**H. J. MAYER & SONS CO., INC.**

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO



*Great Blasts of* **SMOKE**  
*where You need it.....*

## KOCH SMOKE CHEST

with **S m o k o m a t**  
AUTOMATIC SAWDUST FEEDER

Electrically Fired • Electrically Driven

The KOCH SMOKE CHEST is NEW! It delivers smoke under positive pressure. Works on any smoke house equipped with heating system.

- KOCH SMOKE CHEST generates smoke automatically.
- Sawdust is fed no faster than needed.
- Air circulates constantly at uniform speed.

The KOCH SMOKE CHEST has a fan for air circulation, a sawdust burner, and a sawdust feeder. Electrically controlled, it saves sawdust and fuel... produces better and more uniform meat products.

**KOCH BUTCHERS' SUPPLY CO.**  
NORTH KANSAS CITY 16, MISSOURI

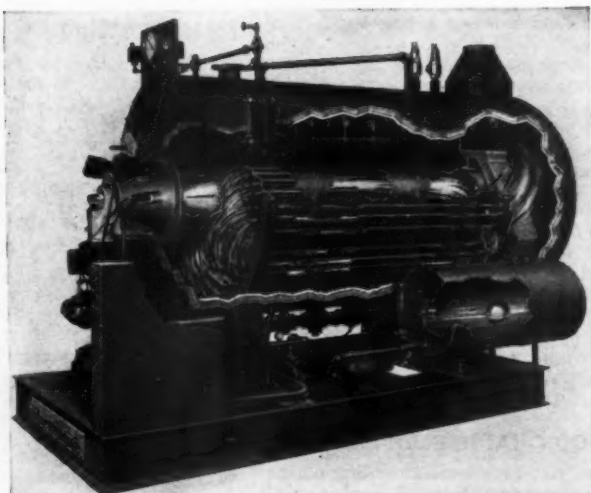
## The new O & S *Powermaster* is designed to lower your **STEAM** costs

... And it does, as reports from hundreds of satisfied users indicate! Here are some typical cost-savings reported:

"Reducing fuel costs about 30%"—say many plant owners. One reason for that is the Powermaster's 3-pass design which produces high quality steam at maximum efficiency.

"No trouble at all—and saves hours of labor daily"—other users state. This modern unit's fully automatic operation results in considerable time savings, and maintenance is simplified because all parts are quickly and easily accessible.

"Costs very little to install"—report many pleased customers. That is because the Powermaster is delivered in one "package", with boiler, burner, controls and feed water system built into a complete steam plant, carefully tested at the factory.



ORR & SEMBOWER

*Powermaster*  
STEAM GENERATORS

You can choose a Powermaster to burn light oil, heavy oil or gas—or any combination of these fuels with change-over in a few minutes. Get new catalog describing sizes from 15 H. P. up, by writing to:

ORR & SEMBOWER, Inc., 920 Morgantown Rd., Reading, Pa.



# PLANT OPERATIONS

## *Ideas for Operating Men*

### PROTECTING CUTTER MOTOR

Not infrequently sausage processors experience difficulty with flying dry milk powder when this material is added to the meat in the silent cutter during chopping. The fine powder is sucked into the motor of the silent cutter and



may eventually result in a burned-out unit if exposure continues.

As was reported in *THE NATIONAL PROVISIONER* of July 16, this problem has been solved in an ingenious manner in the plant of The Schmidt Provision Co. at Toledo, Ohio, by fitting a yoke-

shaped duct system (see photo) which covers both ends of the motor, seals it from the milk powder and supplies the motor with fresh clean air from outside.

About the same result is achieved in another Ohio plant, although the device used there was developed primarily for a different purpose. In this plant the sausage maker was found to have an allergy to dry milk powder. In order to protect him, it was decided to suck the flying powder from the silent cutter area and expel it from plant.

This is done with a movable duct which, when milk powder is being added to the meat, is swung down so that its open mouth rides just above the meat in the bowl and butts up against the cross frame bearing the knife assembly and motor. The air just above the meat, which is filled with the flying powder, is thus drawn through the duct by a powerful fan and is expelled from the plant. The duct is pivoted so that it can be pushed out of the way toward the ceiling when it is not in use. The arrangement protects the motor and the workman.

### CURING MEATS IN TRANSIT

A midwestern packer recently asked *THE NATIONAL PROVISIONER* about the practicability of completing the cure on meats while in transit in refrigerator cars and smoking them immediately upon arrival at destination. This procedure appears to be practical, according to several packinghouse experts, and some firms have been doing it for some time.

One packer reported that while his firm does not engage in the practice of shipping artery-pumped and partially-cured meats in which the cure is to be completed en route, there is no reason why it cannot be done if pumping is well handled and temperatures of 38 to 42 degs. F. are maintained during the product movement. The pumped meats could be cured in pickle for several days prior to shipping; the time en route would substitute for the draining period. The meats could also be pumped and put down in dry cure.

Another firm stated that on the basis of its success in curing hams while in transit to England, it could see no reason why curing could not be done in refrigerator cars provided a satisfactory car temperature could be maintained. This packer suggested pumping the hams and bulking them in salt in the car and striving for a car temperature en route of 35 to 38 degs. F.

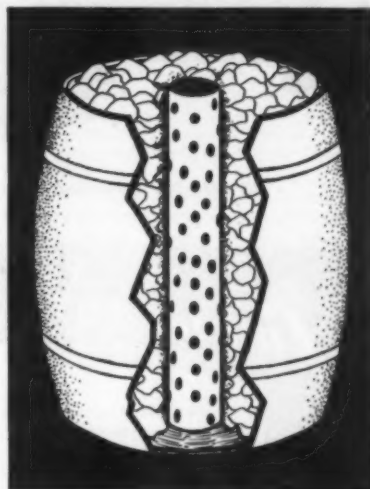
A third firm reported that in some cases hams are pumped, passed through a salt box and loaded directly into the car with some salt added as loaded, par-

ticularly on shipments to distant points. This packer has done some experimenting with shipments to the West Coast. The tests indicate that curing en route would be practical and satisfactory provided there were adequate steeping and washing facilities at the receiving end, otherwise there would probably be excessive surface salt.

Still another packer ventured the opinion that a shipper might cure his hams in pickle for two days and then allow the cure to be completed during several days of draining in refrigerated transit; or he might give his hams a dry rub cure as they were packed inside the refrigerated car if the trip was to take two days or more.

### FOR PRODUCT IN STORAGE

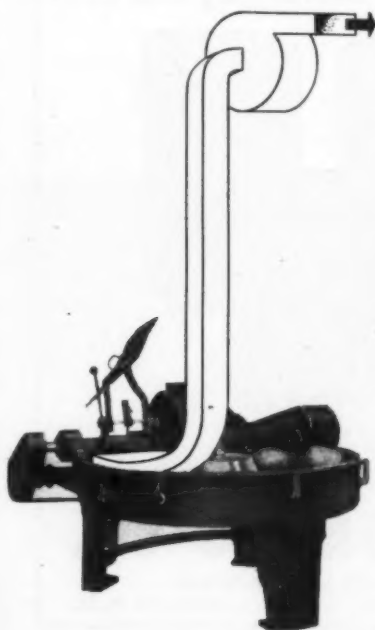
Barrels of loose product, such as sausage trimmings, in the coolers of the Sugardale Provision Co. at Canton, O., are equipped with stainless steel tubes in the center of the barrel to speed chilling and insure maintenance of



proper temperature at the center of the container of meat. The stainless steel tubes have a diameter of 3½ to 4 in. and are pierced with holes at irregular intervals (see drawing). The tubes are easy to clean and are inserted when the barrel is packed.

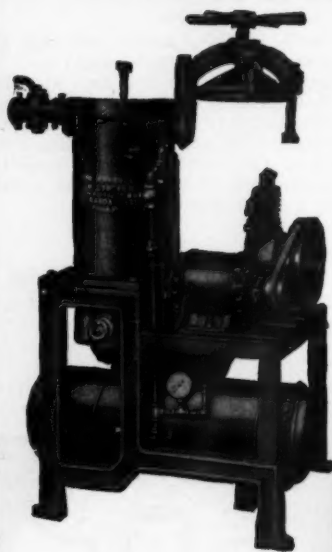
### PREPACKAGING CONFERENCE

The first national conference on prepackaging of meats, vegetables and fruits will be held in connection with the Packaging Institute's eleventh annual forum, October 24, 25 and 26, at Hotel Commodore, New York City. The program for the prepackagers' conference has not been revealed, and only the general discussion topics for the Packaging Institute meeting are being announced this far in advance. These include: Organized packaging research; package design; flexible and rigid packaging, filling and labeling and handling packing and shipping.



# The **randall** A-55...

## Combination Air Stuffer ...is back again



Because of current demands for a highly efficient, small capacity self-contained unit, we are again producing MODEL A-55 SAUSAGE STUFFER, which fills a definite need in small and medium size plants.

Designed and manufactured by the makers of the well known RANDALL Sausage Kitchen Equipment, MODEL A-55 contains all the new plant-tested features of the larger stuffers.

It has a capacity of 55 pounds, and is equipped with one standard stuffer valve. The air compressor and pressure tank are built-in to save space. MODEL A-55 is powered by a  $\frac{1}{4}$  h.p. motor—A complete package, ready to plug in and use. A cover protects motor and compressor against grease and dust.

### SPECIFICATIONS

Bore of Cylinder	10"
Height from floor to center of outlet	43½"
Tubes	One set of 3 with openings ½", ¾", 1½"
Floor Space	18"x31"
Shipping Weight	650 lbs.

## R. T. RANDALL & CO.

331-333 North Second Street

Philadelphia 6, Pa.


Write for catalog and prices

## Lamson CUTLERY


SINCE 1837

Lamson Cutlery serves you better because it is made from the finest materials by skilled craftsmen who meticulously heat treat, grind, polish and assemble each Lamson cutting tool to insure top quality performance.

You are assured of a better job in your plant when you use LAMSON Cutlery—a favorite for over 100 years. Write for catalog.




**No. 83 Lamb Splitter**      Carbon Steel—Maple Handle




**No. 6370 Steel**      Carbon Steel—Rosewood Handle

**LAMSON & GOODNOW MFG. CO.**  
SHELburnE FALLS, MASS.



New York   Chicago   San Francisco



## E. G. JAMES COMPANY

# NOW...you can deliver frozen food safely!



SHAMROCK shippers have solved the problem of handling Frozen Foods... space limits our describing all the various models available but we would be pleased to send you an illustrated booklet showing them.

## E. G. JAMES CO.

316 South La Salle Street  
HArrison 7-9062      Chicago 4, Ill.



# NEW EQUIPMENT *and Supplies*

## SEALING HOT PLATES

Two new thermostatically controlled electric hot plates for heat sealing hand-wrapped packages have been announced by Edwin L. Wiegand Co., Pittsburgh, manufacturer of Chromalox electric heating units. The plates are especially



adapted for use with waxed paper and cellulose wrappers.

The sealing surface is a smooth, highly polished aluminum plate. The high thermal conductivity of aluminum assures an even and uniform distribution of heat over the entire surface of the plate. The hot plates are thermostatically controlled to give a temperature range of 250 to 450 degs. F. An adjustable thermostat bulb is located on the bottom. Chromalox electric ring heaters are used on the 800-watt size (AHP-69) which measures 6x9x3 $\frac{1}{4}$  in. Chromalox strip heaters are the heat source on the 1,200-watt size (AHP-912) which measures 12x9x4 $\frac{1}{4}$  in. The hot plates weigh 7 and 9 lbs., respectively.

## DIVERGING CONVEYOR

The Auto-Diverger, made by Standard Conveyor Co., North St. Paul, Minn., is designed to handle commodities com-



ing end to end from a single line and divide them into two lines in whatever proportion is desired. Cases should have

one flat, smooth riding surface and be of the same width; however, variation in width of one inch is permissible.

Each receiving line is kept filled to the capacity required by electric eyes mounted on either side of the conveyor. If the demand is greater on one line, then that line will automatically receive cases in an amount equal to the demand. The conveyor that feeds the diverger should be a horizontal power conveyor, either a belt or live roller with a speed to suit the capacity desired. The receiving conveyors should be gravity type to permit accumulation of commodity.

## "KNEE ACTION" STRIPPER

Elimination of costly casing stripper maintenance is said to be accomplished by the new Globe Co. (Chicago) stripper that employs a "knee action" roller sus-

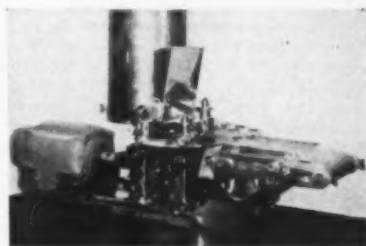


pension principle. The lower roll of the stripper has no up or down movement, while the upper roll is full floating and can allow for the passage of foreign objects or bunched casings without damage to product or machine. The spring action can be adjusted manually for proper tension depending on the size of the casing.

Anti-friction roller or ball bearings are sealed against water, steam or corrosive substances. They require a minimum of lubrication maintenance and are held in place by guides which allow free vertical motion. Frame of the new stripper is constructed of steel, heavily hot-galvanized for protection against rust and corrosion. Longer service, elimination of costly production delays and minimum of damage to product are claims made for this new machine.

## FOOD SHAPING MACHINE

The Automatic Food Shaping Co., New York City, has announced a new food shaping machine, model 4A, that will prepare hamburgers, croquettes, beef, veal and other patties at a rate of 3,600 per hour. Uniformity of each serving is said to affect considerable savings in both food and labor costs. The food



mixture is placed in the hopper and the switch turned on. The food then passes into the turntable molds and the finished patty is discharged onto a conveyor belt.

There is no squeezing or mashing of the mixture and consequently no loss of juice or flavor. A bread crumb attachment is available for coating patties when desired. A sealed water proof  $\frac{1}{4}$  h.p. motor powers the machine. Other models are available with capacities of 1,200 and 2,400 food patties per hour. These machines are built in conformance with the standards of the New York City Department of Health.

## POLYETHYLENE LINED BAGS

Polyethylene lined paper bags for products requiring moisture protection are now being supplied by the paper specialty plant of Bemis Bro. Bag Co., St. Louis. The bags are available with either one, two or three outer walls of kraft paper, and with the liner either inserted loosely or sewn into the bottom seam of the kraft walls.

Polyethylene, a comparatively new plastic film, is odorless, tasteless, non-toxic, acid-resistant, moistureproof, greaseproof and has excellent resistance to a wide range of chemicals, it is stated. It does not become brittle at extremely low temperatures. This film also is said to provide a satisfactory bag for oily substances.

The liners supplied by the Bemis plant are made from seamless tubes, either flat or with gussets, which vary in width from 2 to 54 in. to cover a large variety of bag sizes. Bottoms are formed by heat sealing. Top closures may be either heat sealed or folded, gathered and tied.

## REVEAL TERMS OF BRITAIN'S MEAT PACT WITH ARGENTINA

Under the new five-year trade agreement between Argentina and the United Kingdom, the latter agrees to buy quarterly 85 per cent of Argentina's export of prime qualities of carcass beef, mutton and lamb and offals, and 50 per cent of manufacturing meats, and a small amount of pork, according to the Office of Foreign Agricultural Relations of the USDA. However, the quantity of pork and offals of types to be agreed upon shall not exceed 10 per cent of beef, mutton and lamb made available.

The contract calls for a minimum quantity for the first year of 672,000,000 lbs. but Argentina will attempt to ship not less than 896,000,000 lbs. each year. The United Kingdom also agrees to buy any quantities of carcass meat and offals of the type it normally buys which are not sold to other countries. The total quantities purchased will not exceed 1,344,000,000 lbs. of carcass meat and 90,000,000 lbs. of canned corned meat per year.

The contract stipulates an average overall price for all types of carcass beef, mutton and lamb at \$393.07 per long ton or \$386.88 per metric ton (about 17½¢ per lb.). Prices paid for pork meat will be fixed in relation to that of all other meat. Prices to be paid under the agreement in succeeding years are to be negotiated, but initiated at least four months before termination.

## FLASHES ON SUPPLIERS

**SUTHERLAND PAPER CO.:** A new eight-cylinder paperboard machine, probably the largest unit of its type in the Midwest, has been placed in production at a new board mill in Kalamazoo. The huge machine, stretching approximately 900 ft. from beater room to cutters, will turn out 200 tons of paperboard a day. From "wet end" to the "finished end" of the machine it includes three main presses, two suction primaries, three plain primaries, eight flat screens, 118 cylinders in the dry unit, a Waldron microjet coater, three calendars, a rewinder and a slitter and duplex cutter. The new building which houses the machine covers 190,000 sq. ft. The new board mill will enable the company to supply high grade folding box and food container stock to its cartoning plants at a rate in keeping with the capacity of the cartoning machinery.

**WELLS MANUFACTURING CORP.:** This Three Rivers, Mich. firm has announced the appointment of three men to executive positions in the engineering department. Martin J. Verhuel is now chief product engineer, Meat Saw division. Erwin Tobler is chief product engineer, same division, and David T. Evans is research engineer for both divisions. W. F. Wells, formerly a vice president in charge of engineering, has severed his connections with the Wells firm.

WESTINGHOUSE ELECTRIC

**CORP., LAMP DIVISION:** The rated life and power output of the Cold Cathode Sterilamp have been increased, changes applying to types WL-782L-30, WL-782H-30, and WL-782H-10. Rated life is increased from 9,000 to 12,000 hours of operation. Greater output results primarily from an increase in the current rating of the ST-70 transformer used in conjunction with the lamps. The transformer makes possible an increase of 15 per cent in the amount of ultra-violet radiation.

## Senate Agriculture Bill

(Continued from page 11.)

tion payments. The bill contains provisions that make the level of price support so similar to that provided in the Gore Bill that it is expected the House would accept it.

Specifically, the Senate bill provides, among other things: 1) Price support shall be provided to producers of the basic commodities at from 75 to 90 per cent of parity, depending on the supply. 2) Price of storable, non-basic commodities (including meat) will be supported at 75 to 90 per cent of parity, at the discretion of the Secretary of Agriculture, by loans and purchases and other operations. 3) Non-storable non-basic commodities would be eligible to price support at not to exceed 90 per cent of parity at the discretion of the Secretary.

# "HONEY SWEET" SUGAR CURE

*Afral*

The AFRAL sugar cure has a specially prepared liquid sugar base  
Laboratory controlled to insure uniformity  
Contains all the necessary curing ingredients . . . saves labor costs  
Produces that grand old flavor and lasting color

# AFRAL CORPORATION

1933 SOUTH HALSTED STREET

CHICAGO 6, ILLINOIS

## New Trade Literature

**Prepacking in Corrugated Boxes (NL 626):** Little Packaging Library booklet No. 9 analyzes problems connected with prepacking in corrugated boxes. It outlines advantages to manufacturers and dealers from production and cost standpoints. Successful prepaks now in use are illustrated and described in detail.—The Hinde & Dauch Paper Co.

**Measuring Water Flow (NL 627):** A forty-page pocket sized booklet explains the Layne Pipe Orifice Meter method of computing water flow from an open pipe. It tells how the method is used. Flow graphs for various size pipes aid in explaining the method of computation.—Layne & Bowler, Inc.

**Refrigerator Fans (NL 619):** How ceiling type air circulators dissipate odors, remove ice and water and aid in providing uniform temperature in cold storage rooms is told in an eight-page bulletin. Schematic drawings show how fans can be used effectively in several different situations. Specifications are given for the rigid ceiling type, long ceiling type that may be tilted, close coupled type and close coupled low stand type.—Reynolds Electric Co.

**High Pressure Condensate Return System (NL 620):** Details of a new high differential condensate return system to accomplish the return of condensate to higher pressure boilers are offered in a new 24-page color bulletin. This unit supplements the standard unit. Explanation is made of how the closed circuit from the boiler, through the process equipment, and back to the boiler results in quicker and more uniform heating, hence increased production.—Cochrane Corp.

**Conveyor Belt (NL 625):** Case studies of various produce being handled by a new type gripper conveyor belt feature a four-page illustrated folder. Details of construction and performance are related along with information on the time and cost saving elements of this belt which can haul boxes, cartons and sacks up a 28 deg. slope.—B. F. Goodrich Co., Akron, Ohio.

**Refrigerant Purger (NL 633):** How air and other non-condensables get into refrigeration systems and the adverse effect they have on operating costs and efficiency is told in an 8-page, two-color catalog. Included are installation data with illustrations and diagrams; specifications and prices, and helpful charts and tables detailing equipment that eliminates non-condensables.—Armstrong Machine Works.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key number only. (8-13-49).

Nos. ....

Name .....

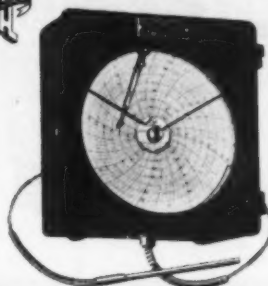
City .....

Street .....

The National Provisioner—August 13, 1949

*Depend on*

## AUTO-LITE FOR TEMPERATURE RECORDING



Model "500" Recording Thermometer. Priced from \$37.50.

The low-priced Recorder shown here is precision-engineered for accuracy. Liquid-filled movement is responsive to changes throughout the temperature range. Legible 6" chart with wide selection of chart ranges between minus 40°F. and plus 550°F. Choice of 24 hr. or 7 day movement. Send for catalog showing this and many other types of Auto-Lite Thermometers.

THE ELECTRIC AUTO-LITE COMPANY

INSTRUMENT AND GAUGE DIVISION, DEPT. A-8

TOLEDO 1, OHIO

NEW YORK • CHICAGO • SARHIA, ONTARIO

INDICATING & RECORDING THERMOMETERS

## Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS,  
HOTEL SUPPLIERS, CHAIN STORES,  
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY



**B. Schwartz & Co.**

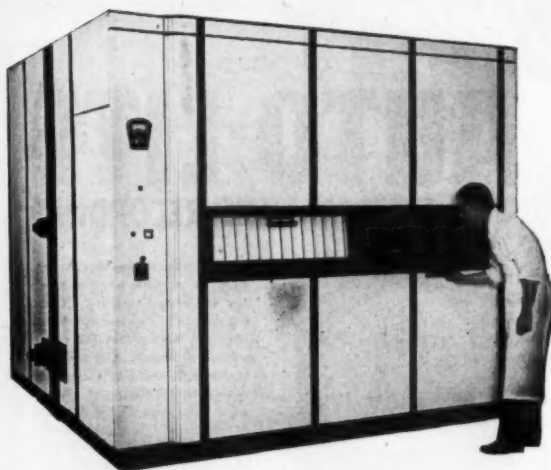
2055 W. PERSHING ROAD, CHICAGO 9, ILL. (Teletype CG 427)

### [Bull Meat]

- ☐ Beef Clogs
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

Look for the Cost Control Sign on all Barrels and Cartons





## ADVANCE EQUIPMENT

is engineered to do the job  
by men who KNOW the meat  
loaf production business!

Batch after batch of perfectly baked and crusted meat loaves means a steadily growing list of satisfied customers ... and increased profits! Automatic controls, safety burners, oil-sealed drives and rust-proof, easy-to-clean interiors are but a few of the reasons why ADVANCE equipment is the first choice of Meat Packers from coast to coast. No burned or cracked loaves ... no complicated methods ... ADVANCE does an exceptional job every time! Cash in on those "bonus years" of trouble-free service by installing an ADVANCE OVEN and DIP TANK in your plant now! There are single and double models to fit every need.

*Write for full particulars today!*

# ADVANCE OVEN

COMPANY

700 SOUTH 18th STREET • ST. LOUIS, MISSOURI

Western Division Office: 3919 W. Jefferson Blvd., Los Angeles 16, Calif.

● ADVANCE DIP TANKS are economical to use ... simple to operate ... easy to clean ... and are designed especially for meat loaf production. Thermostatic controls provide controlled heat, prevent smoking of shortening, give loaves more appealing color and a uniform, attractive, sales-winning crust. Don't delay ... write today for further details.

## NEW YORK TRAMRAIL CO. INC.

Offers

### COMPLETE OVERHEAD TRACKING SYSTEMS

*Either Fabricated or Erected  
for MEAT HANDLING in the*

PACKINGHOUSE  
PROVISION PLANT  
WHOLESALE MEAT PLANT  
RETAIL MARKET  
CANNING PLANT  
LOCKER PLANT



FOR INFORMATION  
WRITE OR PHONE

NEW YORK TRAMRAIL CO. INC.

Melrose 5-1686

345-349 Rider Avenue

New York 51, N. Y.

### STAINLESS STEEL MEAT TRUCK No. 9

Capacity 225 lbs. Weight 36 lbs. Ruggedly constructed for lifetime service of 16 gauge sanitary Stainless Steel. Inside surfaces are highly polished and seamless. Corners are generously rounded, maintained sparklingly clean with minimum labor. Larger models available with capacities of 500 lbs., 800 lbs., 1200 lbs. Write for descriptive literature.



### STAINLESS STEEL MEAT TUB No. 96

Sanitary, lifetime Meat Tub for modern plants. All parts are stainless steel. Inside surfaces are highly polished and seamless. Capacity 100 lbs. Weight 24 lbs.



### STAINLESS STEEL TRIMMING TABLES

Ruggedly constructed for lifetime wear of 14 gauge Stainless Steel. Stocked in all standard lengths.



Fully Approved by Health Authorities

Dealers' Inquiries Invited

Manufactured by  
THE STANDARD CASING CO., Inc.  
121 Spring Street  
New York 12, N. Y.

**STANcase**  
STAINLESS STEEL  
EQUIPMENT



# Weekly Inspected Meat Production Holds Steady; Exceeds Year Ago Output by 13%

MEAT production under federal inspection for the week ended August 6 totaled 272,000,000 lbs., the U. S. Department of Agriculture estimated this week. Slaughter of all species held at about the level of the week of July 30, with total production about the same

put of inspected veal for the three weeks under comparison was 15,500,000, 14,800,000 and 16,700,000 lbs.

Hog slaughter of 713,000 head was 1 per cent below 720,000 reported for the preceding week but 27 per cent above the 563,000 kill of the same week in

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week Ended	Week ended August 6, 1940—with comparisons									
	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat	
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.
Aug. 6, 1940.....	258	134.2	116	15.5	713	111.9	238	10.0	272.6	
July 30, 1940.....	261	134.4	113	14.8	720	112.3	232	9.5	271.0	
Aug. 7, 1948.....	250	126.3	128	16.7	563	85.4	284	11.8	240.2	

### AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil.
July 30, 1940.....	957	520	243	134	278	157	91	42	14.3	28.5
July 23, 1940.....	953	515	238	131	280	156	89	41	14.8	29.7
Aug. 7, 1948.....	931	488	236	130	273	152	90	42	14.6	22.4

<sup>1</sup>1940 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

as the 271,000,000 lbs. reported during that week but 13 per cent above 240,000,000 lbs. recorded for the 1948 week.

Cattle slaughter, estimated at 284,000 head, was 1 per cent below 261,000 reported the previous week but about the same as the 259,000 kill of the corresponding week last year. Beef production was 134,000,000 lbs., compared with 134,000,000 lbs. a week earlier and 126,000,000 lbs. in the week a year ago.

Calf slaughter was 116,000 head, compared with 113,000 in the previous week, and 128,000 in the period last year. Out-

put of inspected veal for the three weeks under comparison was 15,500,000, 14,800,000 and 16,700,000 lbs. Hog slaughter of 713,000 head was 1 per cent below 720,000 reported for the preceding week but 27 per cent above the 563,000 kill of the same week in

1948. Production of pork was estimated at 112,000,000 lbs., compared with 112,000,000 in the previous week and 85,000,000 in the same week last year. Lard production of 28,500,000 lbs., compared with 29,700,000 for the week of July 30 and 22,400,000 processed a year earlier.

Sheep and lamb slaughter was estimated at 238,000 head, compared with 232,000 reported a week earlier and 284,000 in the week last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 10,000,000, 9,500,000 and 11,800,000 lbs.

## SLIGHT IMPROVEMENT SHOWN IN HOG CUT-OUT MARGINS

(Chicago costs and credits, first three days of week.)

While there was only a slight variation in the live hog costs from last week, finished product prices were advanced, resulting in better cut-out margins on all weights tested. Lightweights showed a minus of 40c; mediums, minus \$1.88; heavies, minus \$3.17.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value		Value		Per cwt. alive	Value		Value		Per cwt. alive	Value		Value		Per cwt. alive
Pct. live wt.	Price per lb.	Pct. live wt.	Price per lb.		Pct. live wt.	Price per lb.	Pct. live wt.	Price per lb.		Pct. live wt.	Price per lb.	Pct. live wt.	Price per lb.	
Skinned hams.....	12.7 54.3	\$ 6.89	\$ 9.84	12.6 54.3	\$ 6.83	\$ 9.61	12.5 53.7	\$ 6.71	\$ 9.71	12.5 53.7	\$ 6.71	12.5 53.7	\$ 6.71	\$ 9.71
Picnics.....	5.5 33.6	1.84	2.72	5.3 32.7	1.73	2.52	5.3 30.6	1.63	2.26	5.3 30.6	1.63	5.3 30.6	1.63	2.26
Boston butts.....	4.2 41.5	1.74	2.58	4.0 40.8	1.63	2.37	4.0 35.0	1.40	1.90	4.0 35.0	1.40	4.0 35.0	1.40	1.90
Loins (blade in).....	9.9 54.2	5.86	7.91	9.6 45.8	4.40	6.87	9.5 36.4	3.46	4.88	9.5 36.4	3.46	9.5 36.4	3.46	4.88
Bellies, S. P.....	10.8 33.5	3.51	5.34	9.2 33.3	3.05	4.50	9.9 31.7	1.24	1.73	9.9 31.7	1.24	9.9 31.7	1.24	1.73
Bellies, D. S.....	.....	.....	.....	2.1 24.0	-.50	.72	8.5 24.0	2.05	2.89	8.5 24.0	2.05	8.5 24.0	2.05	2.89
Fat backs.....	.....	.....	.....	3.1 9.5	-.29	.43	4.5 10.0	.45	.64	4.5 10.0	.45	4.5 10.0	.45	.64
Plates and jowls.....	2.9 13.1	.37	.56	3.0 13.1	.39	.55	3.4 13.1	.45	.63	3.4 13.1	.45	3.4 13.1	.45	.63
Raw leaf.....	2.2 13.3	.29	.43	2.1 13.3	.28	.41	2.2 13.3	.29	.41	2.2 13.3	.29	2.2 13.3	.29	.41
P. S. lard, rend. wt. 13.6	11.9	1.62	2.37	12.1 11.9	1.44	2.06	10.2 11.9	1.21	1.72	10.2 11.9	1.21	10.2 11.9	1.21	1.72
Sparcrlbs.....	1.6 39.3	.63	.90	1.6 24.3	-.39	.56	1.6 21.3	.35	.46	1.6 21.3	.35	1.6 21.3	.35	.46
Regular trimmings.....	3.1 18.5	.57	.87	2.8 18.5	.52	.78	2.9 18.5	.55	.76	2.9 18.5	.55	2.9 18.5	.55	.76
Feet, tails, etc.....	2.0 10.4	.21	.30	2.0 10.4	.21	.29	2.0 10.4	.21	.29	2.0 10.4	.21	2.0 10.4	.21	.29
Offal & miscel.....	.....	.60	.87	.....	.60	.86	.....	.60	.85	.....	.60	.....	.60	.85
Total yield & Value.....	68.5	\$23.73	\$34.64	69.5	\$22.26	\$32.03	70.5	\$20.60	\$29.22	70.5	\$20.60	70.5	\$20.60	\$29.22
Cost of hogs.....	.....	Per cwt. alive	.....	Per cwt. alive	.....	Per cwt. alive	.....	Per cwt. alive	.....	Per cwt. alive	.....	Per cwt. alive	.....	Per cwt. alive
Condemnation loss.....	.....	.11	.....	.12	.....	.11	.....	.11	.....	.11	.....	.....	.11	.....
Handling and overhead.....	.....	1.10	.....	.96	.....	.80	.....	.80	.....	.80	.....	.....	.80	.....
TOTAL COST PER CWT.....	.....	\$24.19	\$35.23	.....	\$24.14	\$34.73	.....	\$23.77	\$33.72	.....	\$23.77	.....	\$23.77	\$33.72
TOTAL VALUE.....	.....	23.73	34.64	.....	22.26	32.03	.....	20.60	29.22	.....	20.60	.....	20.60	29.22
Cutting margin.....	.....	\$.40	\$.50	.....	\$.18	\$.270	.....	\$.317	\$.450	.....	\$.317	.....	\$.317	\$.450
Margin last week.....	.....	.94	1.37	.....	2.03	2.92	.....	3.29	4.66	.....	3.29	.....	3.29	4.66

## JUNE MEAT EXPORTS-IMPORTS

The U. S. Department of Agriculture has reported United States exports and imports of meat in June as follows:

	June 1940	June 1948
EXPORTS (domestic)—	lbs.	lbs.
Beef and veal—		
Fresh or frozen.....	314,199	280,808
Pickled or cured.....	827,953	443,905
Pork—		
Fresh or frozen.....	6,194,469	367,299
Hams and shoulders, cured.....	578,585	376,046
Bacon.....	1,706,190	823,035
Other pork, pickled or salted.....	2,826,876	856,893
Mutton and lamb.....	31,318	156,713
Sausage, including canned and sausage ingredients.....	772,761	412,264
Canned meats—		
Beef.....	84,750	188,071
Pork.....	798,761	485,595
Other canned meats.....	538,962	2,049,581
Other meats, fresh, frozen, or cured—		
Kidneys, livers, and other meats, a.e.s.....	395,164	87,224
Lard, including neutral.....	76,508,366	13,723,467
Tallow, edible.....	5,628,249	1,750
Tallow, inedible.....	30,636,628	6,876,585
Grease stearin.....	4,060	10,785

IMPORTS—	June 1940	June 1948
Beef, fresh or frozen.....	5,643,815	292,288
Veal, fresh or frozen.....	347,272	...
Beef and veal, pickled or cured.....	19,359	288,535
Pork, fresh or frozen.....	58,502	23,008
Hams, shoulders and bacon.....	116,049	45,164
Pork, other pickled or salted.....	11,815	10,150
Mutton and lamb.....	1,281	...
Canned beef.....	6,114,741	11,691,383
Tallow, inedible.....	118,160	180,000

<sup>1</sup>Includes many items which consist of varying amounts of meat.

<sup>2</sup>Canned beef from Mexico not included in these statistics.

## DENMARK—U. K. BACON PRICE

Denmark and the United Kingdom recently concluded a bacon price agreement for 1950 which provides that the present price of 40.5c per lb. continue in effect through 1949, while the new price of 39.1c per lb. is to be effective throughout the calendar year of 1950, according to the Office of Foreign Agricultural Relations of the USDA. Reduction in the 1950 price, however, will be less than half the 7.5 per cent permissible under the bacon agreement existing between these countries.

## CANNED MEAT REVISIONS

The U. S. Department of Agriculture has announced the following corrections in the June report of meat and meat food products canned under federal inspection: Luncheon meat (includes such items as spiced ham, chopped and pressed meats) placed in consumer packages or shelf sizes should be 8,771,454 lbs. instead of 8,762,877 lbs., and the total of all products placed in the consumer packages should be 45,382,468 lbs. instead of 45,373,891 lbs.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended August 6:

	Week Aug. 6	Previous week	Cor. wk. 1948
Cured meats, pounds.....	21,809,000	10,504,000	24,420,000
Fresh meats, pounds.....	33,408,000	41,511,000	31,104,000
Lard, pounds.....	4,893,000	3,251,000	4,271,000

## MID DIRECTORY CHANGES

The following directory changes have been announced by the Bureau of Animal Industry, U. S. Department of Agriculture:

**Meat Inspection Granted:** B. I. L. Food Products, Inc., 416 W. 14th st., New York 14, N. Y.; Kummer Packing Co., Route 4, Hillsboro, Ore.; Beech-Nut Packing Co., 1237 E. Main st., Rochester 9, N. Y., and Ebner Brothers Packers, Inc., 100 Walnut st., Wichita Falls, Tex., and subsidiary, Wichita Meat and Provision Co.

**Meat Inspection Withdrawn:** The Leon Manaster Co., 524 Second st., San Francisco 7, Calif.; Sioux City Packing Co., Chicago and Lafayette sts., Sioux City 11, Iowa; Wilson & Co., Grace and 17th sts.; mail, P. O. Box 738, Richmond, Va., and Golden State Meat Products Co., 760 S. First st., San Jose 10, Calif.

**Horse Meat Inspection Granted:** N. Andersen and Halparin Packing Co., 21st ave., W., and Waterfront, Duluth 2, Minn.

**Horse Meat Inspection Withdrawn:** Hi-Life Packing Co., Foot of 59th ave., W., Duluth 7, Minn.

**Meat Inspection Extended:** Hygrade Food Products Corp., 810 Frelinghuysen ave., Newark 5, N. J., to include subsidiaries, Major Brothers Packing Co. and Batchelder and Snyder, Inc.

**Change in Name of Official Establishment:** Raskin Packing Co., 1918 Jay st., Sioux City 11, Iowa, instead of Tolerton

and Warfield Co.; Bernan Food Products Co., 47 Waverly ave., Newark 3, N. J., instead of Tamar Food Products, Inc.; James B. Gilbert, 431-11th st., S. W., Washington 4, D. C., instead of Ralph P. Counselman; Hogansville Food Packers, College st., Hogansville, Ga., instead of J. R. Hines and Co., and Kaufmann Products Co., Campbell ave.; mail P. O. Box 154, Santa Clara, Calif., instead of Janpet, Inc.

## Move Reported to Require 4% Fat Content in Bread

Legislation to require a minimum 4 per cent content of natural animal fats and oils in bread will be introduced shortly by Senator Guy Gillette, reliable sources reported this week. This would be another in the growing list of measures he has sponsored to increase fats and oils consumption.

The 4 per cent content is said to be considered by the home economics specialists of the Department of Agriculture as the minimum nutritional requirement of a "good" loaf of bread. A spokesman of the bakery research department of Swift & Company said that 4 per cent, if based on the flour weight, would make an "excellent" loaf. It is probably above the average of commercial bread, today, which would be somewhere around 2½ per cent, he said, but 4 per cent would not be excessive

for as high as 8 or 10 per cent is used.

However, certain types of bread, such as French and Italian hard bread, contain no fats. For this reason it would be expected that any proposed bill would define the bread to be covered, such as "white pan bread."

The subject of fat content of bread, and the assertion that fat is being replaced by chemical emulsifiers, is one of the major topics of discussion at the bread standards hearings in Washington. These Food and Drug hearings are expected to be concluded late in September.

Senator Gillette recently introduced a bill (S 2392) to bring soap under the federal food, drug and cosmetic act, by declaring it a cosmetic, with the purpose of encouraging use of fats and oils in soap by requiring manufacturers to list the ingredients on the consumer package. Some consumers have complained of alleged harmful effect to the skin from soaps containing chemicals. The bill is before the Senate committee on labor and public welfare.

## MONTREAL FIRM NAMES AGENCY

Noe Bourassa Ltd., Montreal meat packer, has appointed E. W. Reynolds, Montreal, to handle its advertising which will consist largely of French and English radio and outdoor posters in Quebec.

## Now! You Can Paint with NO PRODUCTION HOLDUPS



Apply  
**ATLAS WET SURFACE ENAMEL**  
to ANY Wet or Moist  
Surface... Walls, Ceilings,  
Machinery.

Atlas wet surface enamel stops mildew, mold, rust and decay. You don't have to stop production or hold up in any way. Atlas enamels will not check, crack or blister, when properly applied, and may be washed repeatedly without repainting. Atlas enamels dry with a high gloss and smooth finish. Full line of colors and white.

Write your nearest jobber or distributor for information, or Atlas Paint and Glass Co.

Manufactured by

**ATLAS PAINT and GLASS CO.**

600 Independence Avenue • Kansas City 6, Missouri

## world famous SOLINGEN cutlery

Perfectly balanced Skinning Knife with beech or black hardwood handle, with 3 German Silver rivets. Continuous blade in 5-6 in. lengths.



Cimeter Steak Knife available in straight or indented safety hardwood handle. Continuous blade with 3 German Silver rivets. Blade: Up to 14 in.



Boring Knife—beech or black hardwood non-slip handle. Rigid or flexible blade 5-6-8 in. lengths.

Life-time steels and forged steel cleavers also available. Charcoal forged of the finest carbon steel, SOLINGEN Cutlery, imported from Germany, retains keen edge longer... requires less sharpening... lasts longer... saves you time and money. Write or phone for quantity prices and catalog.

## RECTOR TRADING CORP.

39 CORTLANDT STREET  
NEW YORK 7, N. Y. PHONE: DI gby 9-0745

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(l.c.l. prices)

Aug. 10, 1949  
per lb.

Native steers—	
Choice, 600/800	44 1/2
Good, 500/700	42 1/2
Good, 700/900	42 1/2
Commercial, 500/700	41
Utility, 400/up	27 1/2
Commercial cows, 500/800	30 1/2
Can. & Cut. cows, north.	27 1/2
350/up	27 1/2
Bologna bulls, north.	33
600/up	33 1/2

#### STEER BEEF CUTS

500/700-lb. Carcasses

(l.c.l. prices)

Choice:	
Hinds & ribs	53
Hindquarters	52
Rounds	50
Loins, trimmed	78
Loins & ribs (sets)	70
Sirloins	80
Forequarters	34
Backs	38
Chucks, square cut	36
Ribs	54
Briskets	30

Good:	
Hinds & ribs	52
Hindquarters	51
Rounds	50
Loins, trimmed	75
Loins & ribs (sets)	66
Sirloins	71
Forequarters	33
Backs	37
Chucks, square cut	36
Ribs	50
Briskets	30
Navel	13
Plates	23
Hind shanks	24
Fore shanks	27
Bull tenderloins, 5/up	91
Cow tenderloins, 5/up	91

#### BEEF PRODUCTS

(l.c.l. prices)

Tongues, selected, 3/up	
fresh or froz.	33
Tongues, house run	
fresh or froz.	25
Brains	6 1/2
Hearts	21
Livers, selected	50
Livers, regular	43
Tripe, scalded	6
Tripe, cooked	7 1/2
Kidneys	16
Lips, scalded	7
Lips, unsalted	6 1/2
Lungs	5
Melts	5
Udders	4 1/2

#### BEEF HAM SETS

(l.c.l. prices)

Knuckles	44
Insides	45 1/2
Outsides	42

#### FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	30
Veal broads, under 6 oz.	87
6 to 12 oz.	88
12 oz. up	89
Calf tongues	25
Lamb fries	85
Ox tails, under 1/2 lb.	10
Over 1/2 lb.	19

### WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams: skinned, 14/16 lbs.	
wrapped	61
Hams, skinned, 14/16 lbs.	
ready-to-eat, wrapped	64
Hams, skinned, 16/18 lbs.	
wrapped	60 1/2
Hams, skinned, 16/18 lbs.	
ready-to-eat, wrapped	63 1/2
Bacon, fancy trimmed	
brisket off, 8/10 lbs.	
wrapped	45
Bacon, fancy, square cut	
seedless, 12/14 lbs.	
wrapped	44
Bacon, No. 1 sliced, 1-lb.	
open-faced layers	54 1/2

#### CALF & VEAL—HIDE OFF

(l.c.l. prices)

Choice, 80/130	43
Choice, 130/170	39
Good, 80/130	41
Good, 130/170	37
Commercial, 80/130	38
Commercial, 130/170	36
Utility, all weights	33

### CARCASS LAMBS

(l.c.l. prices)

Choice, 40/50	49
Good, 40/50	48
Commercial, all weights	44

### CARCASS MUTTON

(l.c.l. prices)

Good, 70/down	22
Commercial, 70/down	21
Utility, 70/down	20

### FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	56
Pork loins, regular	
under 12 lbs.	56
Pork loins, boneless	59
Shoulders, skinned, bone in	
under 16 lbs.	38
Picnics, 4/6 lbs.	35 1/2
Picnics, 6/8 lbs.	34
Boston butts, 4/8 lbs.	43
Boneless butts, c.t., 2/4	50
Tenderloins	69
Neck bones	14
Livers	23 1/2
Kidneys	11 1/2
Brains	14
Ears	7 1/2
Snouts, lean in	9 1/2
Feet, front	10 1/2

### SAUSAGE MATERIALS—FRESH

(l.c.l. prices)

Pork trim., reg. 50%	19
Pork trim., spec.	
85% lean	38
Pork trim., ex. 95% lean	48
Pork cheek meat, trad.	34
Pork tongues	16 1/2
Bull meat, boneless	41
Bon't cow meat, f.c., C. C. 37	37 1/2
Cow chucks, boneless	40
Beef trimmings	27 1/2
Beef cheek & head meat	
trmd.	29 1/2
Shank meat	43
Veal trimmings, bon'ts	37

### SAUSAGE CASINGS

(F. O. B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1% to	
1 1/2 in., 180 pack	40
Domestic rounds, over 1 1/2	
in., 140 pack	60
Export rounds, wide, over	
1 1/2 in.	90
Export rounds, medium,	
1% to 1 1/2	65
Export rounds, narrow,	
1% in. under	90
No. 1 weasands, 24 in. up	12
No. 1 weasands, 22 in. up	10
No. 2 weasands	6
Middles, sewing, 1% in.	1.10
Middles, select, wide,	1.10
2 1/2 in.	1.15
Middles, select, extra,	1.15
2 1/2 in.	1.45
Middles, select, extra,	2.00
2 1/2 in. & up	2.00
Beef bungs, export No. 1	21
Beef bungs, domestic	13
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	18
10-12 in. wide, flat	9
8-10 in. wide, flat	5
Pork casings:	
Extra narrow, 29 mm. &	
dn.	2.90
Narrow, mediums, 29	32
Medium, 32	35
Medium, 32	35
Spe. medium, 35	38
Wide, 38	43
Export bungs, 34 in. cut	29
Large prime bungs,	
34 in. cut	18
Medium prime bungs,	
34 in. cut	14
Small prime bungs	11 1/2
Middles, per set, cap off	44

### DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	83
Thuringer	48
Farmer	49
Holsteiner	69
B. C. Salami	76
B. C. Salami, new con.	48
Genoa style salami, ch.	84
Pepperoni	70
Mortadella, new condition	47
Cappicola (cooked)	75
Italian style hams	75

## FOR SALE

OR

## FOR RENT



This beautiful and modern one and two story building at 3825 W. Ogden Ave., Chicago, formerly occupied as a creamery and deep-freeze plant now offered for sale (or rent) substantially below its original cost. The lot area is approximately 14,000 sq. ft., with 175 foot frontage on Ogden Avenue. Total floor space, including employees' lounge and rest-rooms on 2nd floor, approximately 15,000 sq. ft. Includes approximately 4900 sq. ft. of garage and loading area under the same roof, with street drive-in doors.

### Modern Construction

Limestone and glass brick front. Approximately 40% of the space is new construction since 1945—most of the balance of the building has been rebuilt since that date.

### Central Location

Located on Chicago's southwest side. 20 minutes by "L" from Chicago Loop—2 blocks from intersection of Cermak and Pulaski Roads.

### Air Conditioning

Employees' lounge, the general offices, and 1600 sq. ft. glass and tile butter packaging room are air conditioned.

### Two Deep-Freeze Rooms

Approximately 850 sq. ft. of space, 7 ft. high. These rooms are capable of holding their capacity in food at a temperature of at least -5° F. Insulation, 8 inches of cork on floor, walls and ceiling. Powered by 15 HP motor, with compressors rated at 10 tons. Coil cooled.

### Two Refrigerator Rooms

Approximately 1600 sq. ft. of space, with ceilings of 7 1/2 and 8 ft. Both of these rooms are blower cooled. Larger one (approximately 1100 sq. ft.) operates from the same power unit as the 2 deep-freeze rooms. Capable of holding food at 15° to 20° F. The smaller room operates from a separate power plant, powered by a 3 HP motor, with a compressor rated at 5 tons. Will maintain temperatures in the range of 20° to 30° F. when full.

FOR FURTHER DETAILS, OR TO INSPECT

THE PREMISES, CALL A. J. BROWNE JR.

OR EDGAR HANNING

● BROWNE, FLEMING & STORCH, Exclusive Agents

● 919 N. Michigan Av., Chicago

Phone **Whitehall 4-7373**





YOU WILL FIND THE BEST BINDERS  
IN THESE QUALITY PRODUCTS OF

Specialties...



# Glidden...

*Pacemaker in Soya Research*

## SOYABITS

A practically fat-free soya ingredient which contains over 51% Protein. It's mild in flavor... light in color. Processed under rigid control by the Solvent Extraction Method. Available in a wide range of granulations.

## SOYALOSE

A low fat ingredient containing approximately 4% Vegetable Fat and a minimum of 50% Protein. Rich in appearance. Available in a wide range of granulations.

## DOG FOOD MANUFACTURERS:

A variety of ingredients are produced by Glidden, samples of which are available to enable you to select the type which is just right for your particular formula. Write for a set!

INSIST ON GLIDDEN  
CERTIFIED FOOD COLORS  
—the colors that are  
scientifically processed to maintain  
uniformity.



## The Glidden Company

SOYA PRODUCTS DIVISION

5165 West Moffat Street • Chicago 39, Illinois

## DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings...	41
Pork sausage, bulk...	37
Frankfurters, sheep casings...	45
Frankfurters, hog casings...	43
Frankfurters, skinless...	43
Bologna...	39
Bologna, artificial casings...	40
Smoked liver, hog casings...	44
New Eng. lunch specialty...	56
Mixed luncheon spec., ch...	46
Tongue and blood...	39
Blood sausage...	30
Sausage...	30
Polish sausage, fresh...	37
Polish sausage, smoked...	45

## CURING MATERIALS

Cwt.

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago...	\$ 8.59
Saltpeter, n. tom, f.o.b. N. Y.:	
Dbl. refined gran...	11.00
Small crystals...	14.40
Medium crystals...	15.40
Pure rfd., gran. nitrate of soda...	5.25
Pure rfd., powdered nitrate of soda...	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Per ton	
Granulated...	\$19.52
Medium...	25.52
Rock, bulk, 40 ton cars, Detroit...	10.74
Sugar—	
Raw, 96 basis, f.o.b. New Orleans...	5.83
Standard gran., f.o.b. redners (2%)...	7.85
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.25
Dextrose, per cwt. in paper bags, Chicago...	7.03

## SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground
Caraway Seed	\$22 1/2	\$27 1/2
Coriander seed	\$23	\$29
Mustard seed, fcy.	\$22	..
Yel. American	\$19	\$19
Marjoram, Chilean	\$26	\$30
Oregano	\$22	\$26
Coriander, Morocco	..	..
Natural No. 1	\$13 1/2	\$16
Marjoram, French	\$45	\$50
Sage Dalmation	..	..
No. 1	\$35	\$41

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	29	33
Rectified	31	35
Chili powder	..	37
Chili pepper	..	36@39
Cloves, Zanzibar	..	35
Ginger, Jam., unbl.	54	59
Ginger, African	32	37
Cochin	..	..
Mace, fcy. Banda	..	1.26
East Indies	..	1.19
West Indies	..	..
Mustard, flour, fcy.	..	30
No. 1	..	26
West India Nutmeg	..	51
Paprika, Spanish	..	48@64
Pepper, Cayenne	..	39
Red No. 1	..	56
Pepper, Packers	1.46	1.78
Pepper, black	1.46	1.58
Pepper, white	1.80	1.94
Pepper, Black	..	..
Malabar	1.46	1.58
Black Lampung	1.46	1.58

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles August 9	San Francisco August 9	No. Portland August 9
<b>FRESH BEEF: (Carcass)</b>			
STEER:			
Good:			
400-500 lbs.	\$45.00@46.00	\$45.00@46.00	\$45.00@46.00
500-600 lbs.	44.00@45.00	44.00@45.00	45.00@46.00
Commercial:			
400-600 lbs.	41.00@43.00	41.00@43.00	38.00@41.00
Utility:			
400-600 lbs.	33.00@35.00	35.00@39.00	31.00@34.00
COW:			
Commercial, all wts.	29.00@30.00	32.00@36.00	32.00@35.00
Cutter, all wts.	25.00@26.00	26.00@28.00	25.00@26.00
<b>FRESH VEAL AND CALF: (Skin-Off)</b>		(Skin-On)	(Skin-Off)
Choice:			
80-130 lbs.	..	..	38.00@40.00
Good:			
80-130 lbs.	..	38.00@44.00	38.00@40.00
<b>FRESH LAMB &amp; MUTTON: (Carcass)</b>			
SPRING LAMB:			
Choice:			
40-50 lbs.	45.00@47.00	44.00@46.00	43.00@45.00
50-60 lbs.	45.00@47.00	42.00@44.00	42.00@43.00
Good:			
40-50 lbs.	45.00@47.00	44.00@46.00	43.00@45.00
50-60 lbs.	45.00@47.00	42.00@44.00	42.00@43.00
Commercial, all wts.	43.00@45.00	38.00@42.00	37.00@39.00
Utility, all wts.	40.00@43.00	34.00@38.00	34.00@35.00
<b>MUTTON (EWE):</b>			
Good, 75 lbs. dn.	20.00@21.00	17.00@18.00	18.00@20.00
Commercial, 75 lbs. dn.	20.00@21.00	16.00@17.00	14.00@16.00
<b>FRESH PORK CARCASSES: (Packer Style)</b>		(Shipper Style)	(Shipper Style)
80-120 lbs.	35.00@36.00	36.00@38.00	36.00@38.00
120-137 lbs.	35.00@36.00	35.00@36.00	35.00@36.00
<b>FRESH PORK CUTS NO. 1:</b>			
LOIN:			
8-10 lbs.	56.00@60.00	62.00@64.00	60.00@62.00
10-12 lbs.	56.00@60.00	60.00@62.00	60.00@62.00
12-16 lbs.	55.00@59.00	56.00@60.00	55.00@57.00
PICNICS:			
4-8 lbs.	..	38.00@42.00	..
<b>PORK CUTS NO. 1:</b>			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	59.00@64.00	62.00@64.00	62.00@66.00
16-20 lbs.	59.00@64.00	60.00@62.00	62.00@64.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	44.00@50.00	54.00@56.00	53.00@55.00
8-10 lbs.	42.00@44.00	50.00@54.00	49.00@53.00
10-12 lbs.	42.00@44.00	..	49.00@53.00
<b>LARD, Refined:</b>			
Tierces	16.00@17.00	..	15.75@16.25
50 lb. cartons & ctns.	16.00@17.00	19.00@20.00	16.50@17.50
1 lb. cartons	17.00@18.00	..	..



THE H. H. MEYER PACKING CO. • CINCINNATI, O.

HAM • BACON • LARD • SAUSAGE



# OLD PLANTATION SEASONINGS

For over A Quarter of a Century We Have Sold Blended  
Quality Sausage Seasonings Exclusively; Nothing Else.

Our Salesmen will call on request

## A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA



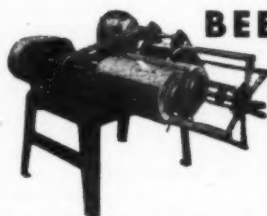
### STAINLESS STEEL

Adelmann Ham Boilers  
now available in this  
superior metal. Life-time  
wear at economical cost.

*Inquiries Invited*

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y. • Chicago Office, 332 S. Michigan Ave., 4



### BEEF CASING CLEANING MACHINE

Sturdy, heavy-duty construction  
throughout. Brush shafts operate  
in sealed ball bearings. Col-  
apsible type reel permits easy  
removal of casing from reel in  
one coil... may be operated  
in rigid position when desired.  
Capacity for cleaning middles

approximates twice that of rounds. Now available!

Write Today for Complete Details

### KEEBLER ENGINEERING CO.

1910 West 59th St.

Chicago 36, Illinois

Our 19th Year of Uninterrupted Service



### This can't happen to sausage in ARMOUR CASINGS!

Your sausage won't look like this because  
Armour *Natural* Casings are carefully graded  
and inspected for uniform size, shape and  
texture. This insures inviting appearance—  
eliminates waste and breakage.

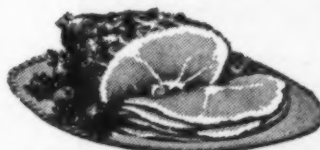
**ARMOUR**  
AND COMPANY

Casings Division • Chicago 9, Illinois

SHIPPERS  
OF  
MIXED CARS  
OF  
PORK, BEEF  
AND  
PROVISIONS

## KREY Tenderated Hams

THE HAM WITH A  
REPUTATION FOR  
SATISFACTION  
AND PROFIT!



### KREY PACKING COMPANY

ESTABLISHED 1882

ST. LOUIS 7, MISSOURI

### Eastern Representatives

VINCE J. SCHMITZ 400 F St. N. W.  
Washington 4, D. C.

ROY WALDECK 443 Broad  
Newark, N. J.

A. I. HOLBROOK 74 Warren  
Buffalo,  
N. Y.

M. WEINSTEIN & CO.  
122 N. Delaware  
Philadelphia, Pa.

STANDARD  
BEEF COMPANY  
167 State St.,  
New Haven,  
Connecticut

WESTERN  
BEEF COMPANY  
486 Water St.,  
Bridgeport,  
Connecticut

The saving  
is amazing

in protecting  
color, flavor, shape  
of fresh, frozen or  
smoked meats...

## ADLER stockinettes

...in a wide range of  
widths and constructions for  
fore and hindquarters, sides and  
cuts of beef, veal, lamb and pork...  
to assure protection in freezing,  
storing or shipping. Write for  
FREE catalog and price list to  
THE ADLER COMPANY  
Department N,  
Cincinnati 14, Ohio

### ADLER

Representatives

PHIL HANTOVER, INC.  
1717 McGee St.  
Kansas City 8, Mo.

JOS. KOVOLOFF  
800 N. Clark St.  
Chicago, Ill.

JACK SHRIBMAN  
5610 Berks St.  
Philadelphia 31, Pa.

Makers of quality knit products for over 80 years

## SAYER & CO. INC.

SHEEP • BEEF • HOG

## CASINGS

New Office Address  
30 CHURCH ST.  
NEW YORK 7, NEW YORK

Phone: CO rtdand 7-6600 • Cable Address: "DEGREYAS NEWYORK"

## ARE YOU SURE ABOUT YOUR SALT?

● Are you using the right  
grade, the right grain, the  
right amount of salt?  
Does it meet your needs  
100%? If you're not sure,  
we'll gladly give you the

answers based on your *in-  
dividual* requirements.  
Absolutely no obligation,  
of course. Simply write  
the Director, Technical  
Service Dept. IY-9.

**DIAMOND CRYSTAL SALT**

DIVISION GENERAL FOODS CORPORATION  
ST. CLAIR, MICHIGAN

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### CARLOT TRADING LOOSE BASIS F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, AUGUST 11, 1949

#### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	52 1/2 n	52 1/2 n
10-12	52 1/2 n	52 1/2 n
12-14	52 1/2 n	52 1/2 n
14-16	52 1/2 n	52 1/2 n

#### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	52 n	52 n
18-20	49 n	49 n
20-22	44 1/2 n	44 1/2 n

#### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	55 1/2 @ 55 1/2	55 1/2 n
12-14	55 1/2 @ 55 1/2	55 1/2 n
14-16	55 1/2 @ 55 1/2	55 1/2 n
16-18	54 1/2	54 1/2 n
18-20	51 1/2	51 1/2 n
20-22	47 1/2	47 1/2 n
22-24	43	43 n
24-26	40 1/2	40 1/2 n
26-30	36 1/2	36 1/2 n
25-up, No. 2's	35 @ 35 1/2	..

#### OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	14 1/2 n	14 1/2 n
Clear plates	10 n	10 n
Square joints	16 n	17
Jowl butts	13 1/2 @ 14	12 1/2 @ 13 1/2

#### PICNICS

	Fresh or Frozen	S.P.
4-6	34 1/2	34 1/2 n
4-8 Range	33 1/2	33 1/2 n
6-8	33	33 n
8-10	29	29 n
10-12	26 1/2	26 1/2 n
12-14	26 @ 26 1/2	26 n
8-up, No. 2's	26 @ 26 1/2	..

#### BELLIES

	Fresh or Frozen	Cured
6-8	34 @ 34 1/2	35 1/2
8-10	34 @ 34 1/2	35 1/2
10-12	34 @ 34 1/2	35 1/2
12-14	34	35 1/2
14-16	33 1/2	35 1/2
16-18	31 1/2	33 1/2
18-20	29 1/2	31 1/2

#### D.S. BELLIES

	Gr. Amn. Bel.	Clean
18-20	26 1/2	26 1/2
20-25	25 1/2	24 1/2
25-30	24 1/2	24 1/2
30-35	21 1/2	21 1/2
35-40	19 1/2	20
40-50	18 1/2	18

#### FAT BACKS

	Green or Frozen	Cured
6-8	10 1/2	11 1/2 n
8-10	10 1/2	12
10-12	10 1/2	12
12-14	11	13
14-16	11	13
16-18	11 1/2	14
18-20	11 1/2	14
20-25	11 1/2	14

### LARD FUTURES PRICES

MONDAY, AUGUST 8, 1949

	Open	High	Low	Close
Sept. 12.90	12.95	12.87 1/2	12.87 1/2	12.87 1/2
Oct. 12.95	12.95	12.80	12.85a	12.85a
Nov. 11.65	11.75	11.65	11.70a	11.70a
Dec. 11.75	11.85	11.72 1/2	11.85a	11.85a
Jan. 11.75	11.80	11.75	11.80	11.80

Sales: 6,640,000 lbs.  
Open interest at close Friday, Aug. 5: Sept. 614, Oct. 332, Nov. 203, Dec. 280, and Jan. 18 lots. For Sat., Aug. 6: Sept. 610, Oct. 332, Nov. 203, Dec. 279, and Jan. 19 lots.

TUESDAY, AUGUST 9, 1949

	Open	High	Low	Close
Sept. 13.00	13.15	12.50	12.67 1/2	12.67 1/2
Oct. 12.95	13.00	12.35	12.52 1/2	12.52 1/2
Nov. 11.80	11.82 1/2	11.20	11.35	11.35
Dec. 11.87 1/2	11.90	11.30	11.47 1/2 b	11.47 1/2 b
Jan. 11.80	11.85	11.40	11.45b	11.45b

Sales: 12,520,000 lbs.  
Open interest at close, Mon., Aug. 8: Sept. 626, Oct. 334, Nov. 203, Dec. 283, and Jan. 18 lots.

WEDNESDAY, AUGUST 10, 1949

	Open	High	Low	Close
Sept. 12.57 1/2	12.77 1/2	12.50	12.77 1/2 n	12.77 1/2 n
Oct. 12.40	12.62 1/2	12.30	12.60b	12.60b
Nov. 11.20	11.42 1/2	11.17 1/2	11.37 1/2 b	11.37 1/2 b
Dec. 11.30	11.60	11.30	11.55	11.55
Jan. 11.25	11.50	11.25	11.50b	11.50b

Sales: 8,480,000 lbs.  
Open interest at close, Tuesday, Aug. 9: Sept. 624, Oct. 338, Nov. 217, Dec. 283, and Jan. 25 lots.

THURSDAY, AUGUST 11, 1949

	Open	High	Low	Close
Sept. 12.77 1/2	12.82 1/2	12.60	12.62 1/2	12.62 1/2
Oct. 12.67 1/2	12.67 1/2	12.37 1/2	12.42 1/2 b	12.42 1/2 b
Nov. 11.45	11.45	11.17 1/2	11.17 1/2	11.17 1/2
Dec. 11.50	11.57 1/2	11.30	11.40	11.40
Jan. 11.35	11.35	11.40	11.40b	11.40b

Sales: 8,400,000 lbs.  
Open interest at close, Wed., Aug. 10: Sept. 632, Oct. 382, Nov. 231, Dec. 290, and Jan. 26 lots.

FRIDAY, AUGUST 12, 1949

	Open	High	Low	Close
Sept. 12.52 1/2	12.57 1/2	12.25	12.35b	12.35b
Oct. 12.45	12.45	12.15	12.27 1/2	12.27 1/2
Nov. 11.20	11.25	10.92 1/2	11.10	11.10
Dec. 11.35	11.35	11.20	11.20	11.20
Jan.	11.35	11.20	11.22 1/2 b	11.22 1/2 b

Sales: About 9,000,000 lbs.  
Open interest at close Thurs., Aug. 11: Sept. 631, Oct. 390, Nov. 238, Dec. 295 and Jan. 32 lots.

### WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Fierces	Loose	Leaf
Aug. 6	13.00n	13.25b	12.25n
Aug. 8	13.00n	13.25b	12.25n
Aug. 9	13.00n	13.25n	12.25n
Aug. 10	13.00n	13.25n	12.25n
Aug. 11	13.00n	13.25n	12.25n
Aug. 12	13.00n	13.25n	12.25n

### CORN-HOG RATIO

For the week ending August 6, 1949 the corn-hog ratio at Chicago for barrows and gilts was 16.1, compared with 15.7 for the week ending July 30, 1949 and 14.4 for the week ending August 7, 1948. The price for barrows and gilts for the three weeks was \$22.40 per cwt., \$21.75 per cwt. and \$29.73 per cwt., respectively. The ratios were based on No. 3 yellow corn selling for \$1.391 per bu., \$1.388 per bu. and \$2.060 per bu., respectively.

The ratio for the month of July 1949 was 15.3, for June 1949 it was also 15.3 and for July 1948 it was 13.1. Barrows and gilts were selling for \$21.51 per cwt. in July 1949, \$20.76 per cwt. in June 1949 and \$27.97 per cwt. in July 1948. The price per bu. of No. 3 yellow corn during the three months was \$1.402, \$1.353 and \$2.136, respectively.

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$16.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	17.00
Kettle rend., tierces, f.o.b. Chicago	17.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	17.75
Neutral, tierces, f.o.b. Chicago	16.62 1/2
Standard Shortening, N. & S.	19.00
Hydrogenated Shortening N. & S.	20.75

\*Del'd.

Watch Classified page for good men.

# MARKET PRICES *New York*

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(L.C.I. prices)

Aug. 9, 1949  
per lb.  
City

Choice	44 1/2 @ 49 1/2
Good	43 1/2 @ 48 1/2
Commercial	41 1/2 @ 44 1/2
Canner & cutter	27 @ 34 1/2
Bologna bulls	34 @ 35

### BEEF CUTS

(L.C.I. prices)

Choice:	
Hinds & ribs	53 @ 58
Rounds, N. Y. flank off	53 @ 55
Hips, full, untrimmed	61 @ 62
Top sirloins	62 @ 64
Short loins, untrimmed	66 @ 70
Chucks, non-kosher	38 @ 39
Ribs, 30/40 lbs.	53 @ 56
Good:	
Hinds & ribs	52 @ 56
Rounds, N. Y. flank off	52 @ 54
Hips, full, untrimmed	59 @ 61
Top sirloins	62 @ 64
Short loins, untrimmed	62 @ 65
Chucks, non-kosher	37 @ 38
Ribs, 30/40 lbs.	50 @ 53
Briskets	33 @ 35
Flanks	15 @ 17

### FRESH PORK CUTS

(L.C.I. prices)

Hams, regular, 14/down	54n
Hams, skinned, 14/down	56 1/2
Picnics, 4/8 lbs.	35 1/2 @ 35 1/2
Bellics, sq. cut, seedless	
8/12 lbs.	35 1/2 @ 36
Pork loins, 12 down	56 @ 58
Boston butts, 4/8 lbs.	43 @ 44
Spareribs, 3/down	42 @ 42 1/2
Pork trim, regular	20 @ 21 1/2
Pork trim, ex. lean, 95%	40 @ 50
City	
Hams, regular, 14/down	53 @ 55
Hams, skinned, 14/down	55 @ 56
Shoulders, N. Y., 12/down	40 @ 42
Picnics, 4/8 lbs.	37 @ 40
Boston butts, 4/8 lbs.	46 @ 48
Pork loins, 12 down	58 @ 60
Spareribs, 3/down	44 @ 46
Pork trim, regular	20 @ 23

### FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	35
Oxtails, under 1/4 lb.	16
Oxtails, over 1/4 lb.	30

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, AUGUST 10, 1949

All quotations in dollars per cwt.

### BEEF:

#### STEER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$44.00-45.50
700-800 lbs.	43.50-45.00

#### Good:

350-500 lbs.	None
500-600 lbs.	44.00-45.50
600-700 lbs.	43.00-45.00
700-800 lbs.	42.50-44.50

#### Commercial:

350-600 lbs.	34.00-40.00
600-700 lbs.	34.00-40.00
Utility, all wts.	32.00-34.00

#### COW:

Commercial, all wts.	31.00-33.00
Utility, all wts.	28.00-31.00
Cutter, all wts.	None
Canner, all wts.	None

### VEAL AND CALF:

#### SKIN OFF, CARCASS:

Choice:	
80-130 lbs.	43.00-46.00
130-170 lbs.	40.00-43.00

#### Good:

50-80 lbs.	40.00-42.00
80-130 lbs.	40.00-43.00
130-170 lbs.	38.00-41.00

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lt. fat in	
100 to 130 lbs.	33 1/2 @ 34 1/2
137 to 153 lbs.	33 1/2 @ 34 1/2
154 to 171 lbs.	33 1/2 @ 34 1/2
172 to 188 lbs.	33 1/2 @ 34 1/2

## SPRING LAMBS

(L.C.I. prices)

Choice lambs	50 @ 57
Good lambs	49 @ 56
Legs, gd. & ch.	55 @ 58
Hindsaddles, gd. & ch.	59 @ 62
Loins, gd. & ch.	68 @ 75

## MUTTON

(L.C.I. prices)

Good, under 70 lbs.	22 @ 25
Comm., under 70 lbs.	20 @ 22

## VEAL—SKIN OFF

(L.C.I. prices)

Choice carcass	Western 40 @ 45
Good carcass	38 @ 42
Commercial carcass	35 @ 40
Utility	33 @ 36

## BUTCHERS' FAT

(L.C.I. prices)

Shop fat	2
Breast fat	2 1/2
Edible suet	2 1/2
Indible suet	2 1/2

## LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during June 1949 bought at stockyards and direct were reported by the USDA as follows:

	June 1949	May 1949	June 1948
	Per cent	Per cent	Per cent
Cattle—			
Stockyards	77.0	77.0	78.0
Other	23.0	23.0	22.0
Calves—			
Stockyards	59.9	56.3	61.5
Other	40.1	43.7	38.5
Hogs—			
Stockyards	42.8	40.4	43.5
Other	57.2	59.6	56.5
Sheep and lambs—			
Stockyards	60.4	57.3	65.7
Other	39.6	42.7	34.3

### Commercial:

50-80 lbs.	37.00-40.00
80-130 lbs.	36.00-39.00
130-170 lbs.	35.00-37.00
Utility, all wts.	33.00-36.00

### LAMB AND MUTTON:

#### SPRING LAMB:

##### Choice:

30-40 lbs.	50.00-52.00
40-45 lbs.	50.00-52.00
45-50 lbs.	49.00-51.00
50-60 lbs.	48.00-50.00

##### Good:

30-40 lbs.	48.00-51.00
40-45 lbs.	48.00-51.00
45-50 lbs.	47.00-49.00
50-60 lbs.	46.00-48.00
Commercial, all wts.	42.00-45.00
Utility, all wts.	None

### MUTTON (LWE): 70 lbs. down:

Good	22.00-24.00
Commercial	20.00-22.00
Utility	None

### FRESH PORK CUTS: Loins No. 1: (BLADELESS INCL.)

8-10 lbs.	55.00-58.00
10-12 lbs.	55.00-58.00
12-16 lbs.	50.00-52.00
16-20 lbs.	None
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.	None
Butts, Boston Style:	
4-8 lbs.	45.00-47.00



**LIGHT  
AND EASY TO CARRY**  
*Put it where you  
need it!*

## STANDARD LITEWATE Sectional Roller Conveyor

—ideal for loading and unloading. Handles commodities up to 60 lbs.—moves bags, cases, cartons, hollow bottom, narrow, cleated and irregular packages or articles not suited to wheel conveyors. Less pitch required—operates at grades as little as 1/4 in. to 3/4 in. per ft. Interchangeable spacing of rollers—from 1 1/2 in. to 12 in. centers. Available in 10 ft. and 5 ft. straight sections and 90° and 45° curves. Keep LITEWATE conveyors handy in your shipping room—carry a section on your truck. For complete information write for Bulletin NP-89.

STANDARD  
CONVEYOR COMPANY  
North St. Paul 9,  
Minnesota

*Standard*  
GRAVITY & POWER  
CONVEYORS

## FOR SMOKED MEATS - - -

Why use quality ingredients in your smoked meat products, but fall short of the SUPERIOR AROMA, TASTE and SALES APPEAL, which only HICKORY SAWDUST can give?

For quality products that build  
permanent customer demand, USE HICKORY.

Get it from

G. W. CAMPBELL & CO., 2345 N. PHILIP ST., PHILA. 33, PA.



*Preferred*  
**PACKAGING SERVICE**

GREASE-PROOF PARCHMENT  
BACON PAK • LARD PAK  
PENNY CELLOPHANE • GLASSINE

**Daniels MANUFACTURING COMPANY**  
SHENANDOAH, WISCONSIN  
CREATORS • DESIGNERS • MANUFACTURERS

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

Thursday, August 11, 1949.

The tallow and grease market was in a firm to a strong position this week. Trading was exceptionally light and only scattered sales came to light. Dealer and small consumer interest apparently predominated in the overall trading. Little if any large soaper buying transpired. Reports indicated they were in the background and expressed no interest at the advanced buying and quoted levels. Reports were that they would look at product at the levels of fancy at 6½c, and choice white grease at 6¼c. Offerings, however, were not released at these figures, and were generally from ½ to ¾c higher.

Last Friday, two tanks of yellow grease sold at 5c, c.a.f. Chicago. Trading early this week was at a standstill, as buyers and sellers were unable to get together in price ideas. Tuesday, tank of choice white grease sold at 6¼c, f.o.b. Chicago. Rumors of fancy tallow moving at 7c were confirmed by midweek. Few tanks of fancy tallow sold at 7c, delivered consuming points. Later, tank each of fancy tallow sold at 7¼c, and yellow grease at 5½c. Bids of 6¼c on choice white grease were revealed, while 7 and 7¼c were asked. Several tanks of choice white grease sold about midweek at 6¼c. Prime tallow was offered at 7c, but unsold. Further bids came to light on fancy tallow at 7c, with up to 7¼c asked, and choice white grease was bid at 6¼c. Yellow grease was bid at 5¼c, while 5½c was asked. Tank of No. 2 tallow sold at 4¼c, delivered Chicago. A dull and confused market continued Thursday, and trading was at a standstill.

**TALLOW:** Activity was limited this week, and a nominal market prevailed on most grades. Edible tallow quotations were again advanced with the other grades to 7½c nominal, basis car-

## EASTERN FERTILIZER MARKET

New York, August 11, 1949

Trading this week was not as active as the previous week in packinghouse by-products since some buyers withdrew from the market. Cracklings continued to sell at \$3.00, f.o.b. New York, and blood sold at \$10.50.

The fertilizer industry was quiet, and some plants are shut down due to the seasonal lull.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$48.00
Blood, dried 16% per unit of ammonia	10.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.75
Soda nitrate, per net ton, bulk, ex-vessel	51.00
Atlantic and Gulf ports	54.50
in 100-lb. bags	54.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	12.00

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 30% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76

### Dry Rendered Tankage

40-50% protein, unground, per unit of protein	\$ 3.00
-----------------------------------------------	---------

lots, delivered consuming plants. Fancy was quoted at 7c; choice, 6½c nominal; prime, 6¼c nominal; special, 6¼c nominal; No. 1, 5½c nominal; No. 3, 5¼c nominal, and No. 2, 4¼c.

**GREASES:** A firm market continued, and all grades were increased in prices from ¼ to ½c. Choice white grease was quoted Thursday at 6¼c; A-white at 6c nominal; B-white, 5¼c nominal; yellow, 5¼c nominal; house, 4¼c nominal; brown, 50 acid, 4¼c nominal, and brown, 25 f.f.a., 4¼c nominal.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, August 11, 1949.)

### Blood

Unit	
Ammonia	
Unground, per unit of ammonia	*\$11.25@11.50

### Digester Feed Tankage Materials

Wet rendered, unground, loose	*\$13.00@13.25
Low test	12.00@12.50
High test	12.00@12.50
Liquid stick tank cars	8.75@ 4.00

### Packinghouse Feeds

Carlots, per ton	
50% meat and bone scraps, bulk	\$160.00
55% meat scraps, bulk	176.00
50% feeding tankage, with bone, bulk	125.00
90% digester tankage, bulk	149.00
80% blood meal, bagged	185.00
65% RPL special steamed bone meal, bagged	90.00n

### Fertilizer Materials

Per ton	
High grade tankage, ground	6.50n
10@11% ammonia	\$7.50@40.00n
Bone tankage, unground, per ton	7.75
Hoof meal, per unit ammonia	

### Dry Rendered Tankage

Per unit	
Protein	
Cake	*\$2.90@3.00
Expeller	2.90@3.00

### Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed)	\$1.50@2.00n
Hide trimmings (green, salted)	1.00n
Shewes and pizzles (green, salted)	1.00n
Per ton	
Cattle jaws, skulls and knuckles	\$ 65.00n
Pig skin scraps and trim, per lb.	4½@4¾

### Animal Hair

Winter coil dried, per ton	\$100.00n
Summer coil dried, per ton	\$55.00@57.50n
Cattle switches	4¼@ 5n
Winter processed, gray, lb.	13n
Summer processed, gray, lb.	7 @ 8n

\*Quoted delivered basis.

**GREASE OILS:** Activity continued and the market was in a strong position this week. No. 1 lard oil was quoted Thursday at 11½c, in drums, l.e.l., f.o.b. Chicago, up ¼c. Prime burning oil was quoted at 15c, and acidless tallow at 12½c, also up ¼c.

**NEATSFOOT OILS:** Good buying interest was reported, with a fair volume sold in all descriptions. Pure neatsfoot oil was again quoted at 22c Thursday, basis drums, l.e.l., f.o.b. Chicago; 20-degree at 28c, and 15-degree at 29c.

# STEDMAN

## 2-STAGE GRINDERS

for CRACKLINGS BONES  
DRIED BLOOD TANKAGE  
and other  
BY-PRODUCTS



Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

**STEDMAN'S FOUNDRY & MACHINE WORKS**  
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

## FRENCH HORIZONTAL MELTERS

Are  
Sturdily  
Built.

Cook Quickly  
Efficiently.



**THE FRENCH OIL MILL MACHINERY CO.**  
PIQUA, OHIO



## VEGETABLE OILS

Thursday, August 11, 1949.

Further advances and a strong market were registered in the crude vegetable oil market during the current week. Trading was active early but tapered off following the rapid upswing in prices. Interest was held mainly to the old crop material and buyers were taking only nearby oils to cover their immediate requirements. Buying interest about midweek on new crop (October and forward) crude oils was generally light. Export interest diminished because of the high prices.

**SOYBEAN OIL:** The market continued its upswing early this week, but with increased prices buying was reduced to a near standstill by midweek. Early trading was reported at 12½¢ for spot material and later at 12½¢. Some

isolated spots reported sales up to 12½¢, but these were few. Midweek offerings at 12½¢ were not considered, and bids of 12 and 12½¢ were in evidence. A nominal market was established by Thursday, with the quoted price at 12c, up ½ and ¾¢ over last week.

**CORN OIL:** Trading this week continued light in view of the shortage in supplies for immediate material. Early quotations were reported at 13½¢, and later 14c was bid and paid. Supplies were difficult to uncover. Thursday's quotation was 14c nominal, or up 1c.

**COCONUT OIL:** Product for spot delivery was quoted Monday at 15c bid and 15½¢ asked. Some trading was reported at the latter level. With stimulated interest, August material was reported about midweek at 15½¢, early September at 15c, and straight September at 13½¢@14c. The quoted price Thursday was 15½¢ bid, up ½¢.

**PEANUT OIL:** Scarcity of material for immediate delivery influenced a firm to strong market this week. The market was pegged early at 18c for August and 17c for September. Trading was practically nil. Thursday's quoted price was reported at 18c nominal, an increase over last week of 1½¢.

**COTTONSEED OIL:** Early trading on the crude cottonseed oil market was of fair dimensions. There were reports of trading in the Valley at 15 and 15½¢, up ¼ to ½¢ from last Friday's prices. Offerings expanded, somewhat, influenced by the increased prices. Weak-

ness developed by midweek, materially affecting trading. Prices dipped as much as ½¢, with sales reported in Texas at 14½¢. September shipments were offered at 14c. Valley was offered at 14½¢, and dipped further to 14½¢ Thursday, nominally. Southeast was quoted at 14½¢, and Texas at 14½¢ bid and 14½¢ asked.

The closing quotations in the N. Y. futures market for the first four days of this week were:

### MONDAY, AUGUST 8, 1949

	Open	High	Low	Close	Fr. cl.
Sept. ....	15.31	16.01	15.80	15.99	15.28
Oct. ....	14.42	14.86	14.50	14.85	14.40
Dec. ....	14.02	14.20	13.98	14.06	13.85
Jan. ....	13.90	...	...	14.00	13.81
Mar. ....	13.75	14.00	13.75	13.95	13.65
May ....	13.60	13.85	13.85	13.70	13.55
July ....	13.60	13.90	13.90	13.70	13.55

Total sales: 263 contracts.

### TUESDAY, AUGUST 9, 1949

	Open	High	Low	Close	Fr. cl.
Sept. ....	16.20	16.20	15.67	15.78	15.90
Oct. ....	14.93	15.00	14.30	14.45	14.85
Dec. ....	14.03	14.20	13.69	13.73	14.06
Jan. ....	14.03	...	...	13.73	14.06
Mar. ....	13.85	14.00	13.57	13.70	13.95
May ....	13.65	...	...	13.45	13.70
July ....	13.65	...	...	13.51	13.70

Total sales: 332 contracts.

### WEDNESDAY, AUGUST 10, 1949

	Open	High	Low	Close	Fr. cl.
Sept. ....	15.65	15.71	15.41	15.70	15.78
Oct. ....	14.30	14.42	14.10	14.40	14.45
Dec. ....	13.65	13.72	13.40	13.70	13.73
Jan. ....	13.55	...	...	13.70	13.73
Mar. ....	13.60	13.60	13.40	13.66	13.70
May ....	13.40	...	...	13.50	13.45
July ....	13.40	13.60	13.60	13.50	13.51

Total sales: 218 contracts.

### THURSDAY, AUGUST 11, 1949

	Open	High	Low	Close	Fr. cl.
Sept. ....	15.80	15.85	15.40	15.50	15.70
Oct. ....	14.40	14.45	14.10	14.19	14.40
Dec. ....	13.68	13.75	13.30	13.40	13.70
Jan. ....	13.65	...	...	13.47	13.76
Mar. ....	13.60	13.52	13.35	13.43	13.60
May ....	13.55	...	...	13.35	13.50
July ....	13.55	13.55	13.20	13.35	13.50

Total sales: 154 contracts.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	14½n
Valley	14½n
Southeast	14½n
Texas	14½b 14½n
Soybean oil, in tanks, f.o.b. mills	12n
Midwest	12n
Corn oil, in tanks, f.o.b. mills	14n
Coconut oil, Pacific Coast	15½n
Peanut oil, f.o.b. Southern points	18n
Cottonseed cake	2½n
Midwest and West Coast	2½n
East	2½n

## OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	27
White animal fat	27
Milk churned pastry	24
Water churned pastry	23

# Save On Sanitation!

## REX PGC

A general cleaner specifically formulated for the meat packing industry. REX PGC is high in wetting properties. It is free rinsing, safe on equipment and operator, yet is compounded to handle the toughest cleaning problems in the packing plant. The low cost and high quality of REX PGC result in dollar savings and higher sanitation standards.

### YOUR SANITATION PROGRAM

- REX PGC General Cleaner
- REX HEAVY DUTY Cleaner
- REX TOT Acid Cleaner
- REX Heavy Duty Trolley Cleaner
- REX SPRAY-KLEEN UNIT

For Sanitation in Every Department of your Plant, Write:

**BONEWITZ CHEMICALS, INC.**

"Sanitation Engineers to the Meat Packing Industry"

BURLINGTON, IOWA • MANTECA, CALIFORNIA



Repair holes, ruts, and broken floors quickly and easily with CLEVE-O-CEMENT.

Cleve-O-Cement can be applied by any handy man. No skill or special tools required. Adheres perfectly to surrounding concrete. Dries rock hard overnight, becomes 28 times harder than ordinary cement. Won't crack or crumble. Resists heat, cold, dampness, steam, oil, grease and most acids. Unexcelled for damp floors. Used in thousands of food and meat packing plants, cold rooms, bottling plants, refrigerators, laundries, dairies, and ice cream plants.

Your supply house can furnish promptly, or send for Illustrated Bulletin and Free Test Offer.

**THE MIDLAND PAINT & VARNISH CO.**

9119 RENO AVE.

CLEVELAND 5, OHIO

# HIDES AND SKINS

Sharp advances in packer hides with broad movement—Light and heavy native steers sold fully  $1\frac{1}{2}$ c higher—Butt brands, Colorados and heavy Texas steers sold up 1c—Heavy and light native cows move in large quantities at stronger prices—Bulls firm—Calf and kipskins holding steady to firm.

## Chicago

**PACKER HIDES:** With good tanner buying interest, a broad movement in packer hides was registered in practically all descriptions. Sole, upper leather, specialty tanners and exchange traders were credited with being the largest recipients in the selling structure. Sharp advances were in evidence on all selections, and a firm to strong market continued through Thursday. Trading as a whole was the largest in recent months, with total volume exceeding 128,500 hides, which included approximately 18,000 last Friday, and 6,500 large packer west coast hides sold late Thursday afternoon.

Heavy and light native steers sold in a fair way. Light natives advanced fully  $1\frac{1}{4}$  to  $1\frac{1}{2}$ c, while heavy natives sold up about 2c, from 22 to 23c. With the increase in prices on these classifications, mixed light and heavy native steers were quoted nominally at 24c. Butt brands, Colorados, and heavy Texas steers sold 1c higher, light Texas moved up to 21c, heavy native cows sold at  $22\frac{1}{2}$  to  $23\frac{1}{2}$ c, up  $\frac{1}{2}$  and  $\frac{3}{4}$ c, and light natives at  $23\frac{1}{2}$  to  $25\frac{1}{2}$ c, about  $\frac{1}{2}$ c higher than last week.

Early this week one packer sold 1,100 Cedar Rapids July-August light native steers at  $24\frac{1}{2}$ c, Chicago basis. A second packer later sold 3,000 July and August light native steers, basis 25c Chicago, and 25c, f.o.b. St. Paul. About midweek, a third packer sold total of 5,000 all light native steers from several shipping points at 25c, Chicago, including a car of St. Paul hides at 25c, f.o.b. St. Paul.

Approximately 10,900 heavy native

steers were sold late last week and this week. Last Friday one packer sold total of 3,600 July heavy native steers at 22c, Chicago, and this week sold 5,000 of the same from several shipping points, July and August takeoff, at 23c, Chicago. One lot of 1,500 Cedar Rapids heavy native steers sold at 23c, Chicago basis. Another car of 800 of the same, July and August salting, sold on the same basis.

A good volume of butts, Colorados and heavy Texas were sold, including one lot of 650 butts, July takeoff, at  $19\frac{1}{2}$ c. Total of 6,000 butt brands, which included a car of light Texas steers, moved in another direction, all July and August salting, at 21c, Chicago basis. Packer sold 15,000 mixed butts and Colorados from several shipping points, July and August takeoff, at  $19\frac{1}{2}$  and

19c, respectively. Late last week one packer sold 4,500 July forward Colorados, largely kosher takeoff, at 18 and  $17\frac{1}{2}$ c, Chicago. This week another packer sold two lots totaling 2,400 Colorados, July forward salting, at 18c early, and later at 19c, basis Chicago. About midweek, another packer sold 2,300 heavy Texas steers, July and August salting, at  $19\frac{1}{2}$ c, Chicago basis.

Heavy native cow hides moved in a moderate way. One packer early sold 1,700 Chicago heavy native cows, basis 21c for May takeoff, 22c for June, and  $22\frac{1}{2}$ c for July. Another packer sold two lots of 1,000 each of the same, July and August salting, at 23c for St. Paul origin, and 22c for Kansas City production, Chicago basis. Another sale involved 1,400 of the same, river point origin, July-August takeoff, at  $22\frac{1}{2}$ c, Chicago. About midweek 1,800 heavy native cows were sold at 23c, f.o.b. St. Paul. Light native cows predominated in the overall selling this week which involved about 30,000 hides. Last Friday two packers sold total of 7,500 light native cows, July and August salting, basis 23c Chicago, origin St. Paul and river points. Early this week another packer sold 7,200 light native cows, July forward takeoff, basis 25c for river point origin,  $24\frac{1}{2}$ c for Omaha and Sioux City, and  $23\frac{1}{2}$ c, f.o.b. St. Paul. Another packer about midweek sold 2,000 of the same selection, also July forward salting, at 25c for Kansas City origin, and  $23\frac{1}{2}$ c for Albert Lea, Chicago basis. Another sale involved 5,000 river point light native cows at  $24\frac{1}{2}$ c for the heavy averages, and 25c for the lighter weights, basis Chicago. Another packer sold 5,700 of the same, July forward takeoff, at 25c, origin St. Louis, and  $23\frac{1}{2}$ c, St. Paul. The Association sold 2,000 light native steers, basis  $23\frac{1}{2}$ c, Chicago.

About 17,000 branded cow hides were sold. One packer sold 2,500 branded cows, July and August takeoff, at 20c, Chicago. A second packer sold 13,000 of the same, July forward salting, at 20c, including a car of Fort Worth hides at  $20\frac{1}{2}$ c, f.o.b. The Association about midweek sold 1,200 branded cows, July and August takeoff, at  $20\frac{1}{2}$ c, Chicago basis, a new current market high.

The packer bull market was dormant

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1948
	Week ended Aug. 11, '48	Previous Week	
Nat. str. ....	23 @25 $\frac{1}{2}$	21 @23 $\frac{1}{2}$	@28 $\frac{1}{2}$
Hvy. Tex. str. ....	@19 $\frac{1}{2}$	@18 $\frac{1}{2}$	@25 $\frac{1}{2}$
Hvy. butt			
brnd'd str. ....	@19 $\frac{1}{2}$	@18 $\frac{1}{2}$	@25 $\frac{1}{2}$
Hvy. Col. str. ....	@19	@18	@25
Ex-light Tex. str. ....	@24 $\frac{1}{2}$	@24 $\frac{1}{2}$	26 $\frac{1}{2}$ @27 $\frac{1}{2}$
Brnd'd cows ....	20 @20 $\frac{1}{2}$	@19 $\frac{1}{2}$	@25 $\frac{1}{2}$
Hvy. nat. cows ....	22 @23 $\frac{1}{2}$	21 $\frac{1}{2}$ @22 $\frac{1}{2}$	28 $\frac{1}{2}$ @29 $\frac{1}{2}$
Lt. nat. cows ....	23 @25 $\frac{1}{2}$	24 @24 $\frac{1}{2}$	27 @27 $\frac{1}{2}$
Nat. bulls ....	16 @16 $\frac{1}{2}$	@16	@18
Brnd'd bulls ....	15 @15 $\frac{1}{2}$	@15	@17
Calfskins, Nor. 50	@60	50 @57 $\frac{1}{2}$	@55
Kips, Nor. nat. ....	@42 $\frac{1}{2}$	@42 $\frac{1}{2}$	@35
Kips, Nor. brnd. ....	@40	@40	@32 $\frac{1}{2}$
Slunks, reg. ....	2.25 @2.25	@2.25	@3.00
Slunks, shrls. ....	@75	@70n	1.00@1.15

## CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts. ....	19 @22	18 $\frac{1}{2}$ @21	23 @25
Brnd'd all wts. ....	18 @21	17 $\frac{1}{2}$ @20	22 @24
Nat. bulls ....	14 @15n	12 @14	15 @15 $\frac{1}{2}$
Brnd'd bulls ....	13 @14n	11 @13	14 @14 $\frac{1}{2}$
Calfskins ....	40 @42n	39 @41n	37 @38n
Kips, nat. ....	31 @32n	30 @32n	29 @28n
Slunks, reg. ....	1.50@1.75	1.50@1.75	2.75@3.00n
Slunks ....	50 @75n	50 @75n	@1.00

All packer hides and all calf and kipskins quoted on trimmed selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

## COUNTRY HIDES

All-weights ....	16 @18n	16 @18	19 @20 $\frac{1}{2}$
Bulls ....	11 @12n	11 @12n	12 @13
Calfskins ....	22 @23n	21 @23	25 @26n
Kipskins ....	19 @21n	18 @20	21 @22n

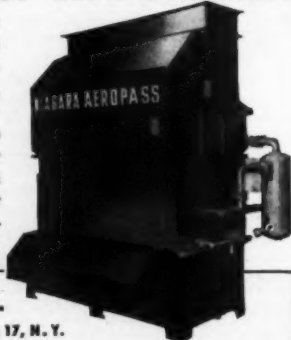
All country hides and skins quoted on flat trimmed basis.

## SHEEPSKINS, ETC.

Pkr. sheargns. ....	No. 1 @2.75	@2.75	@3.50
Dry pelts ....	29 @31n	29 @31n	27 @28
Horsehides ....	10.25@10.50	10.25@10.50	9.75@10.75

## FOR LOWER COST REFRIGERATION

The new NIAGARA Aeropass Condenser saves 95% of the cooling water, prevents operating troubles, saves labor, cuts the cost of chilling, freezing or cold storage...increases your profits. It reduces your power bills because you can run your compressors at lower head pressure. Write for bulletin 103. Dept. NP.



**NIAGARA BLOWER CO.**

405 Lexington Ave., New York 17, N. Y.

## EBSCO HEAVY DUTY BEEF SHROUDS

### • Reduce Shrinkage

Manufactured from fine quality material—give long wear under hard usage. All shrouds correctly measured, always uniform in size. Slaughterers and packers everywhere find EBSCO Shrouds reduce shrinkage and greatly enhance appearance.

### • Improve Appearance

### SPECIFICATIONS

1. 36" x 72"—for calves.
2. 40" x 90"—for medium and regular run cattle.
3. 40" x 108"—large or extra-large

## ENTERPRISE INCORPORATED

"Serving The Meat Industry Since 1905"

ELM AND MARKET STS. • DALLAS, TEXAS

MEAT PACKERS' AND SAUSAGE MANUFACTURERS' SUPPLIES AND EQUIPMENT

this week with no trading. However, some bids were reported at 16½c for natives and 15½c for the brands. The native packer bulls were quoted nominally Thursday at 16 @ 16½c, and brands ½c less.

**OUTSIDE SMALL PACKER:** The outside small packer hide market displayed little activity. Tanner buying interest was absent at current trading prices in the big packer market. A mixed and confused situation was in evidence. A few selected light average hides were sold at premium prices, but this was only in remote locations.

The country hide market was quiet with no trading reported to establish quotations. The market was quoted Thursday on all-weight steers and cows at 16 @ 18c nominal.

**CALF AND KIPSKINS:** A steady to firm market was registered in calfskins, with moderate trading. Heavy calfskins moved at steady prices, while the lightweight Northern native skins moved up 2½c, to 60c. Heavyweights were quotable at 50c for Northern natives. Late last week one sale involved 1,000 river calfskins, with lightweights moving at 47½c, and heavyweights at 40c. One packer sold car of heavy Northern native calfskins, basis 50c, f.o.b. St. Paul. About midweek another packer sold 16,000 June-July calfskins, origin Albert Lea, heavyweights at 50½c, and lightweights at 60c, f.o.b., Kansas City; Omaha and Cedar Rapids heavyweights at 40c, and lightweights at 50c, also Oklahoma City allweights at 35c, f.o.b.

Moderate selling at steady prices was reported in kipskins. However, a firmer undertone was prevalent. One packer sold 3,000 Northern native kipskins at 42½c, and 37½c for the overweights. A second packer sold 11,000 of the same, basis 42½c, for the Northern natives, 40c for brands, 37½c for overweights.

**SHEEPSKINS:** Continued strength

## WEEK'S CLOSING MARKETS

### FRIDAY'S CLOSINGS

#### Provisions

The live hog top at Chicago was \$22.75; the average, \$19.40. Provision prices were: Under 12 pork loins, 54; 10/14 green skinned hams, 55½@55%; 4/8 Boston butts, 42@42½; 16/down pork shoulders, 37@38; 3/down spare-ribs, 40@40½; 8/12 fat backs, 12; regular pork trimmings, 18@20; 18/20 DS bellies, 25; 4/6 green picnics, 34%; 8/up green picnics, 26@26½.

P.S. loose lard was quoted at 13.25a and P.S. lard in tierces at 13.00a.

#### Cottonseed Oil

Closing futures quotations at New York were: Sept. 15.30; Oct. 14.02; Dec. 13.35b, 13.28a; Jan. 13.25b, 13.40a; Mar. 13.22b, 13.30a; May 13.15b, 13.30a; July 13.05b, 13.20a. Sales totaled 141 lots.

was noted in the market. Current sales obviously were not indicative of the position on shearlings, as a very short supply was evident. Several quarters reported that demand exceeded supply, particularly on No. 3 shearlings. Trading was negotiated at \$2.35 @ 2.75 for No. 1 shearlings, quality considered. No. 2 shearlings moved at \$2.00 @ 2.10, while No. 3s were sold at \$1.60 @ 1.65. Several mixed cars were sold at \$2.75 for No. 1s, \$2.10 for No. 2s, and \$1.60 for No. 3s. Another mixed car of No. 1s and No. 2s sold at \$2.65 and \$2.00, respectively. A part car of the three grades sold basis \$2.35, \$1.85 and \$1.65, respectively.

The pickled skin market on new crop skins was quiet. A small package sold last week at \$12.50 per dozen. The mar-

### N. Y. HIDE FUTURES

#### MONDAY, AUGUST 8, 1949

	Open	High	Low	Close
Sept. ....	18.90b	19.37	19.07	19.35b
Dec. ....	19.30	19.68	19.30	19.65b
Mar. ....	18.80b	19.42	19.00	19.35b
June ....	18.50b	...	...	19.05b

Closing 59 to 60 points higher; sales 115 lots.

#### TUESDAY, AUGUST 9, 1949

	Open	High	Low	Close
Sept. ....	19.50	19.65	19.49	19.54
Dec. ....	19.76	19.95	19.65	19.85b
Mar. ....	19.40b	19.70	19.55	19.60b
June ....	19.10b	...	...	19.30b

Closing 19 to 25 points higher; sales 85 lots.

#### WEDNESDAY, AUGUST 10, 1949

	Open	High	Low	Close
Sept. ....	19.62	19.94	19.62	19.94
Dec. ....	19.95	20.15	19.89	20.15
Mar. ....	19.75	19.85	19.70	19.80b
June ....	19.70b	...	...	19.60b

Closing 20 to 40 points higher; sales 85 lots.

#### THURSDAY, AUGUST 11, 1949

	Open	High	Low	Close
Sept. ....	19.85b	19.80	19.65	19.75b
Dec. ....	20.10b	20.15	19.89	20.00b
Mar. ....	19.85b	19.75	19.70	19.75b
June ....	19.55b	...	...	19.55b

Closing 5 to 19 points lower; sales 33 lots.

#### FRIDAY, AUGUST 12, 1949

	Open	High	Low	Close
Sept. ....	19.60b	19.78	19.65	19.78
Dec. ....	19.80b	19.98	19.85	19.85b
Mar. ....	19.65b	19.80	19.65	19.75b
June ....	19.40b	...	...	19.55b

Closing 3 points higher to 5 lower; sales 40 lots.

ket was quotable at \$11.75@12.00 for good selections.

**PACIFIC COAST HIDES:** A firm to strong market was reported. Prices advanced in line with the big packer market. Late last week one independent west coast packer sold 3,500 Southern California hides, basis 18c for cows, and 16c for steers, July salting. This Thursday one larger packer sold 6,500 hides at 19½c for butt brands, 19c for Colorados, and 20½ for branded cows, Chicago freight equalized.

Meat is rich in iron and phosphorus.

**BERTH. LEVI & Co. Inc.**  
ESTABLISHED IN 1882

OUR 44th YEAR

**THE CASING HOUSE**

NEW YORK  
CHICAGO  
LONDON  
BUENOS AIRES  
WELLINGTON  
AUSTRALIA

HAVE YOU ORDERED

**The MULTIPLE BINDER**

FOR YOUR 1949 COPIES OF

**THE NATIONAL PROVISIONER**

A complete volume of 26 issues can be easily kept for future reference in this binder. Price \$2.50

## DRY MILK

**Improves Sausage and Loaves**

Better Flavor—Better Slicing—Better Absorption. All food, not a filler. All Milk; nothing taken away except water and fat, and nothing added. Shipment from plant nearest you.

Ask for delivered price—cars or less—State quantity.

**SIMMONS DAIRY PRODUCTS, Ltd.**  
(National Distributors Snow White Brand)

29 W. Front St.,

Cincinnati 2, Ohio

**Wilmington Provision Company**

*Slaughterers of*

**CATTLE - HOGS - LAMBS - CALVES**

**TOWER BRAND MEATS**

U. S. GOVERNMENT INSPECTION  
WILMINGTON, DELAWARE



# LIVESTOCK MARKETS *Weekly Review*

## Report Large Gains of Cattle on Feed in Corn Belt Areas

**A**BOUT 24 per cent more cattle were on feed for market in the 11 Corn Belt states on August 1 this year than the relatively small number reported on August 1, 1948, the Bureau of Agricultural Economics has announced. Indications are that the increase represents approximately 255,000 head.

Corn Belt feeders report that a larger percentage of the total cattle have been on feed over four months than was reported last year, and that they intend to market a larger percentage of the total before October 1 than was reported in 1948. The estimated percentage of the August 1 total on feed over four months this year was 57 per cent compared with 47 per cent last year.

In the East Corn Belt the number on feed is 13 per cent larger than last year, while the West Corn Belt shows an increase of 28 per cent. All states show more cattle on feed than last August except Indiana and Kansas, where numbers are down 5 per cent, and Missouri where numbers are unchanged. Last August, both Indiana and Kansas showed increases when most other states experienced moderate to substantial declines. Feeding operations were up substantially from the low level last summer in Iowa and Nebraska, which show increases of 35 and 31 per cent, respectively. The August 1 number in South Dakota was 60 per cent above a year earlier, while Minnesota was up 25 per cent. Feeding was 18 per cent above last year in Illinois, while other increases in the East Corn Belt were: Ohio 8 per cent, Michigan 30 per cent and Wisconsin 15 per cent.

In Colorado, numbers on feed Au-

gust 1 also were larger than a year earlier. Receipts since January have been larger than last year. More trucked-in cattle and cattle wintered on pastures and field feeds have been put in Colorado feed lots this spring and summer than last.

Shipments of stocker and feeder cattle into the Corn Belt during the first seven months of 1949 were larger than in the corresponding months of 1948. Total shipments for the period, both from public markets and direct, into eight states for which such records are available were about 15 per cent above last year and above the average shipments for the period. The increase was not consistent by months with January and May showing smaller shipments than in the previous year, but increases were registered in the other five months. June shipments were the second largest on record for the month and July, the third largest.

## WESTERN LIVESTOCK SHOW

The Grand National Livestock Exposition, to be held at San Francisco October 28 to November 6, will have new special awards in the beef division to encourage greater participation by commercial cattlemen, it has been announced by the show managers.

## LIVESTOCK CAR LOADINGS

A total of 8,538 cars was loaded with livestock during the week ended July 30, 1949, according to the Association of American Railroads. This was a decrease of 336 cars from the same week a year earlier, and a decrease of 4,722 cars from the week in 1947.

The wide range of subjects covered by THE NATIONAL PROVISIONER makes it an indispensable aid to packers.

## ELECTRONIC SCALE FOR WEIGHING OF LIVESTOCK IS ANNOUNCED BY USDA

An electronic scale for weighing livestock at public markets, permitting greater accuracy and speed and eliminating nearly all possibility of error or incorrect weights, has been developed under the direction of the Production and Marketing Administration, USDA.

The new scale measures the weight of livestock through electrical impulses and records pressures electrically. When certain buttons are pressed, it prints automatically the weight, number and type of animals, names of the weigher and selling agency, and the date and time of weighing. It is so constructed that it is impossible to register anything other than the weight of the load actually on the scale platform, and it is accurate to within 5 lbs. on loads up to 32,000 lbs.

Errors of several kinds are possible with the conventional weighbeam type of scale. Dirt accumulations, wear and corrosion tend to reduce accuracy. In addition, carelessness or intentional manipulation of the scale by the weigher could produce an erroneous weight record, unless the scale is frequently rebalanced. Weight values indicated on the weighbeam ordinarily can be read only at a very short distance.

With the new scale, the weight is indicated on a large dial, easily readable from 10 ft. away. Rebalancing of the scale to allow for accumulations on the platform is done by pushing a button.

## AUCTION SHEEP AT DENVER

Auction selling of sheep was started at the Denver sheep market recently. The Denver Livestock Exchange decided to try out the auction system after receiving a Colorado Woolgrowers Association resolution endorsing the idea.

**K-M**... the vital link  
between you and profitable  
livestock buying!



Conveniently located

CINCINNATI, OHIO  
DAYTON, OHIO  
DETROIT, MICH.  
FT. WAYNE, IND.  
INDIANAPOLIS, IND.

**KENNETT-MURRAY**  
LIVESTOCK BUYING SERVICE

JONESBORO, ARK.  
LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.

NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.

Order Buyer of Live Stock  
**L. H. McMURRAY, Inc.**  
INDIANAPOLIS, INDIANA  
Telephone: Franklin 2927

**THE FOWLER CASING CO. LTD.**  
For 30 Years the Largest Independent Distributors of  
**QUALITY AMERICAN HOG CASINGS**  
in Great Britain  
8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND  
(Cables: Effraeco, London)



# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, August 10, 1949, reported by the Production & Marketing Administration:

HOGS: (Quotations based on hard hogs)	St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul
<b>BARROWS AND GILTS:</b>					
Good and Choice:					
120-140 lbs.....	\$19.75-21.25	\$17.00-21.00	\$.....	\$.....	\$.....
140-160 lbs.....	20.75-22.25	20.00-22.25	20.50-22.25	21.00-22.50	21.00-22.50
160-180 lbs.....	21.75-23.50	21.75-23.00	21.75-23.00	22.00-23.25	22.00-22.75
180-200 lbs.....	23.00-23.75	22.50-23.50	22.75-23.50	23.25-23.50	22.00-22.75
200-220 lbs.....	23.50-23.75	23.00-23.50	23.25-23.50	23.25-23.50	22.00-22.75
220-240 lbs.....	23.50-23.75	23.00-23.50	23.00-23.50	23.25-23.50	22.00-22.75
240-270 lbs.....	23.00-23.75	22.75-23.35	22.50-23.25	22.50-23.25	22.00-22.75
270-300 lbs.....	21.75-23.50	22.00-22.75	21.50-22.75	21.00-22.75	20.75-22.25
300-330 lbs.....	20.50-22.25	21.00-22.25	21.25-22.00	19.00-21.50	19.00-21.50
330-360 lbs.....	19.75-21.00	20.00-21.25	21.00-21.75	19.00-21.50	19.00-21.50
<b>Medium:</b>					
160-220 lbs.....	20.50-23.00	21.00-22.50	20.75-23.00	18.50-22.75	.....
<b>SOVS:</b>					
Good and Choice:					
270-300 lbs.....	19.50-20.00	20.50-21.50	19.75-20.25	20.00-21.50	17.75-20.50
300-330 lbs.....	19.50-20.00	20.00-21.00	19.50-20.00	20.00-21.50	17.75-20.50
330-360 lbs.....	19.00-20.00	19.25-20.50	18.75-19.75	18.50-20.50	17.75-20.50
360-400 lbs.....	17.25-19.25	18.00-19.50	17.00-19.50	17.00-18.75	17.75-20.50
<b>Good:</b>					
400-450 lbs.....	16.00-18.50	17.00-18.25	16.25-18.25	16.50-17.50	15.25-18.25
450-550 lbs.....	14.75-17.75	15.00-17.25	15.00-17.00	15.50-16.75	15.25-18.25
<b>Medium:</b>					
250-550 lbs.....	13.75-19.00	14.00-20.50	14.75-19.50	15.00-19.50	.....
<b>PIGS (Slaughter):</b>					
Medium and Good:					
90-120 lbs.....	16.00-20.25	16.00-18.00	.....	.....	.....

## SLAUGHTER CATTLE, VEALERS AND CALVES:

<b>STERS, Choice:</b>					
700-900 lbs.....	27.25-28.50	27.00-28.25	27.50-28.75	27.25-28.50	26.50-27.50
900-1100 lbs.....	27.25-28.50	27.50-28.75	27.50-28.75	27.50-28.50	26.50-28.00
1100-1300 lbs.....	27.00-28.25	27.25-28.75	27.25-28.75	27.50-28.50	26.75-28.00
1300-1500 lbs.....	26.50-28.00	26.50-28.25	26.50-28.25	26.00-28.25	26.25-27.50
<b>STERS, Good:</b>					
700-900 lbs.....	24.25-27.25	25.00-27.50	24.50-27.50	25.25-27.25	25.00-26.50
900-1100 lbs.....	24.25-27.25	25.25-27.50	24.50-27.50	25.25-27.25	25.00-26.50
1100-1300 lbs.....	24.00-27.00	24.75-27.50	24.25-27.25	25.25-27.25	25.25-26.75
1300-1500 lbs.....	23.75-26.50	24.75-27.25	24.00-26.75	24.75-27.00	25.00-26.25
<b>STERS, Medium:</b>					
700-1100 lbs.....	19.00-24.25	20.00-25.25	18.00-24.50	19.00-25.00	19.50-25.00
1100-1300 lbs.....	18.50-24.00	20.00-25.00	18.00-24.25	19.50-25.00	19.50-25.25
<b>STERS, Common:</b>					
700-1100 lbs.....	17.00-18.50	17.75-20.00	16.00-18.00	16.00-19.00	16.50-19.50
<b>HEIFERS, Choice:</b>					
600-800 lbs.....	27.00-28.50	26.75-27.50	27.50-28.75	24.75-27.25	25.50-26.75
800-1000 lbs.....	27.00-28.50	27.00-27.75	27.50-28.75	27.25-28.25	25.50-26.75
<b>HEIFERS, Good:</b>					
600-800 lbs.....	24.50-27.00	24.75-27.00	24.50-27.50	25.00-27.25	24.25-25.50
800-1000 lbs.....	24.00-27.00	24.75-27.00	24.50-27.50	24.75-27.25	24.25-25.50
<b>HEIFERS, Medium:</b>					
500-900 lbs.....	18.50-24.00	19.50-24.75	18.00-24.50	18.50-24.75	18.50-24.25
<b>HEIFERS, Common:</b>					
500-900 lbs.....	16.00-18.50	16.00-19.25	16.00-18.00	15.00-18.50	16.00-18.50
<b>COWS (All Weights):</b>					
Good.....	16.00-17.50	18.00-19.50	15.50-17.50	15.75-17.25	17.00-18.00
Medium.....	15.00-16.00	16.25-18.00	14.50-15.50	14.25-15.75	15.00-17.00
Cut. & com.....	13.50-15.00	13.50-16.25	12.75-14.50	12.25-14.25	12.50-15.00
Canners.....	11.00-13.50	11.25-13.50	10.50-12.75	11.00-12.25	11.00-12.50
<b>BULLS (Yrags, Excl.), All Weights:</b>					
Beef, good.....	18.00-18.50	18.75-21.00	17.50-18.50	17.50-18.75	19.00-20.00
Sausage, good.....	18.00-19.00	19.75-21.00	18.00-19.00	18.25-19.00	20.00-21.00
Sausage, medium.....	17.00-18.00	18.00-19.75	16.00-18.00	16.75-18.25	18.50-20.00
Sausage, cut. & com.....	15.00-17.00	15.00-18.00	13.00-16.00	14.25-16.75	16.50-18.50
<b>VEALERS (All Weights):</b>					
Good & choice.....	25.00-29.00	25.50-27.00	23.00-25.00	23.00-26.00	24.00-27.00
Com. & med.....	19.00-25.00	21.00-25.50	18.00-23.00	17.00-23.00	17.00-24.00
Cull, 75 lbs. up.....	14.00-19.00	18.00-21.00	13.00-18.00	14.00-17.00	13.00-17.00
<b>CALVES (500 lbs. down):</b>					
Good & choice.....	24.00-27.00	24.00-26.50	22.00-24.00	22.00-24.50	21.00-24.00
Com. & med.....	18.00-24.00	18.00-24.00	17.00-22.00	17.00-22.00	17.00-21.00
Cull.....	14.00-18.00	15.00-18.00	12.00-17.00	13.00-17.00	14.00-17.00

## SLAUGHTER LAMBS AND SHEEP:

<b>LAMBS (Spring):</b>					
Good & choice.....	22.00-23.75	22.50-23.50	22.50-23.25	23.25-24.25	22.50-23.50
Med. & good.....	20.00-22.00	20.00-22.50	20.00-22.25	21.25-23.25	20.50-22.25
Common.....	16.00-19.50	16.00-19.50	17.50-19.75	19.00-21.25	17.00-20.25
<b>YRL. WETHERS (Shorn):</b>					
Good & choice.....	19.50-20.50	19.00-20.00	.....	.....	.....
Med. & good.....	17.00-19.00	16.50-19.00	.....	.....	.....
<b>EWES (Shorn):</b>					
Good & choice.....	6.00-8.50	8.75-9.75	8.50-9.00	8.75-9.75	8.50-9.00
Com. & med.....	5.50-7.00	6.00-8.50	6.50-8.25	7.00-8.75	6.00-8.00

Quotations on wool stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.  
 \*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

# SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended August 6, 1949.

CATTLE	Week ended Aug. 6	Prev. week	Cor.
Chicago.....	22,230	20,419	18,587
Kansas City.....	19,800	21,088	22,270
Omaha.....	19,266	22,577	17,632
East St. Louis.....	12,167	6,908	7,658
St. Joseph.....	9,309	9,095	9,016
Sioux City.....	11,577	10,020	8,180
Wichita.....	3,277	3,514	5,578
<b>New York &amp; Jersey City:</b>	5,852	6,014	5,444
Okl. City.....	7,067	7,271	8,675
Cincinnati.....	4,786	5,194	6,001
Denver.....	7,616	8,643	7,409
St. Paul.....	14,830	15,730	12,493
Milwaukee.....	.....	.....	2,438
<b>Total.....</b>	<b>137,777</b>	<b>136,488</b>	<b>131,840</b>

HOGS	Week ended Aug. 6	Prev. week	Cor.
Chicago.....	35,056	32,412	23,449
Kansas City.....	9,346	10,762	7,024
Omaha.....	25,306	30,065	21,832
East St. Louis.....	24,054	20,880	10,593
St. Joseph.....	18,089	15,137	9,263
Sioux City.....	11,577	14,962	10,581
Wichita.....	8,045	1,930	2,552
<b>New York &amp; Jersey City:</b>	26,871	22,482	19,916
Okl. City.....	7,903	8,625	6,757
Cincinnati.....	11,047	10,231	9,190
Denver.....	7,427	8,501	6,340
St. Paul.....	22,987	26,850	12,178
Milwaukee.....	.....	.....	2,874
<b>Total.....</b>	<b>197,798</b>	<b>203,287</b>	<b>142,749</b>

SHEEP	Week ended Aug. 6	Prev. week	Cor.
Chicago.....	6,627	3,740	6,135
Kansas City.....	7,960	7,759	12,364
Omaha.....	9,210	9,980	16,129
East St. Louis.....	8,533	6,350	10,125
St. Joseph.....	9,598	6,474	12,164
Sioux City.....	2,538	2,840	3,917
Wichita.....	1,501	1,930	2,620
<b>New York &amp; Jersey City:</b>	34,029	32,282	32,968
Okl. City.....	2,374	1,943	2,927
Cincinnati.....	1,749	988	2,422
Denver.....	11,287	12,647	11,673
St. Paul.....	4,323	3,962	4,575
Milwaukee.....	.....	.....	543
<b>Total.....</b>	<b>100,118</b>	<b>90,615</b>	<b>117,670</b>

\*Cattle and calves.  
 \*Federally inspected slaughter, including direct.  
 \*Stockyards sales for local slaughter.  
 \*Stockyards receipts for local slaughter, including direct.

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on Thursday, Aug. 11:

<b>CATTLE:</b>			
Steers, med.....	\$23.00@23.50		
Steers, cut. & com.....	18.00@21.00		
Heifers, med. & low gd.....	23.00@23.25		
Heifers, cut. to med.....	15.50@20.00		
Cows, med. & gd.....	14.75@16.50		
Cows, cut. & com.....	12.50@14.50		
Cows, canner.....	11.50@12.25		
<b>CALVES:</b>			
Vealers, med.....	\$20.00@24.00		
<b>HOGS:</b>			
Gd. & ch., 190-255.....	\$24.00@25.25		
Sows, med. & gd.....	15.00@16.50		

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, August 11:

<b>CATTLE:</b>			
Steers, med. to gd.....	\$24.00@26.00		
Steers, com. & med.....	22.00@23.50		
Heifers, ch. & med.....	17.00@22.00		
Heifers, com. & med.....	18.00@22.00		
Cows, gd.....	17.00@18.00		
Cows, com. & med.....	15.00@16.50		
Cows, can. & cut.....	10.00@14.25		
Bulls, med. & gd.....	14.75@20.50		
Bulls, com. & med.....	18.00@19.50		
<b>CALVES:</b>			
Vealers, gd. & ch.....	\$25.00@28.00		
Com. & med.....	18.00@24.00		
Culls.....	18 down		
<b>HOGS:</b>			
Gd. & ch., 180-225.....	\$23.75@24.00		
Sows, 400 down.....	17.50@17.75		
<b>SPRING LAMBS:</b>			
Gd. & ch.....	\$.....	26.00	

# CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Aug. 4.....	3,173	782	10,891	1,043
Aug. 5.....	1,053	992	6,088	633
Aug. 6.....	849	105	1,604	219
Aug. 7.....	13,007	798	10,606	2,014
Aug. 8.....	8,483	828	9,705	1,639
Aug. 9.....	11,300	700	9,500	1,500
Aug. 11.....	4,900	600	9,500	2,200

<b>*Week so far.....</b>	<b>38,190</b>	<b>2,926</b>	<b>39,311</b>	<b>7,153</b>
<b>Week ago.....</b>	<b>35,888</b>	<b>3,054</b>	<b>44,785</b>	<b>9,030</b>
<b>1948.....</b>	<b>29,043</b>	<b>3,057</b>	<b>33,975</b>	<b>9,530</b>
<b>1947.....</b>	<b>35,456</b>	<b>4,258</b>	<b>36,483</b>	<b>11,374</b>

\*Including 783 cattle, 998 calves, 6,362 hogs and 3,694 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Aug. 4.....	2,018	123	1,435	...
Aug. 5.....	91	8	1,228	55
Aug. 6.....	309	...	129	33
Aug. 7.....	3,629	42	1,864	42
Aug. 8.....	3,593	137	1,017	...
Aug. 9.....	4,300	50	1,000	30
Aug. 11.....	2,200	60	1,200	...

<b>Week so far.....</b>	<b>14,132</b>	<b>279</b>	<b>5,98</b>
-------------------------	---------------	------------	-------------

## Livestock—Meat Outlook

(Continued from page 15.)

in 1948 lies in the smaller numbers of cows slaughtered. In the first five months of this year, 1,427,000 cows were slaughtered under federal inspection, 19 per cent fewer than the 1,755,000 in the same months last year. The difference of 328,000 head, with an allowance for a probable reduction in noninspected slaughter, amounts to about 1 lb. of meat per person, which is as much as the reduction in meat consumption during the same period.

The combined number of cows and heifers slaughtered under federal inspection in January-May this year was 5.2 per cent of the number of cows and heifers two years old and over on farms January 1. This percentage is higher than that of most years from 1938 to 1944, when numbers were increasing; but is lower than that of any year from 1945 to 1948, when cattle numbers were going down, except 1946. In 1946, the low figure of 4.3 per cent was due to the postponement of marketings of cows and heifers until after the temporary ending of price control on June 30. From this comparison, it appears that numbers of cattle breeding stock are being approximately maintained, or possibly increased slowly.

Prospects for a small gain in number of cows retained on farms, considered along with the current reduction in slaughter of calves, may mean that

numbers of all cattle on farms January 1, 1950 will be slightly higher than those on January 1, 1949. Five per cent fewer calves were slaughtered under federal inspection in the first six months of 1949 than of 1948, and the difference is expected to be greater in the second half of 1949.

Federally inspected slaughter of "sheep"—a classification composed mostly of ewes—was only 68 per cent as large the first five months of this year as last, and is evidence that sheep numbers may not be reduced as much this year as they were in 1948. This reduction is not, however, as significant to trends in sheep numbers as is the cow slaughter to cattle numbers.

Consumption per person in the July-September quarter may be slightly smaller than the 33.7 lbs. a year earlier because less meat will be available from cold storage holdings and from imports. Last year, a reduction of meat stocks from July 1 to October 1 provided for consumption of about 2½ lbs. of meat per person. Imports during the three months added ¾ lbs. more. This year stocks on July 1 were only 607,000,000 lbs. as compared with 779,000,000 lbs. last year, and the quantity made available for consumption in July-September is expected to be considerably less than that last year. Supplies of beef and veal available for import from Canada have been reduced considerably since last year.

It is likely that meat consumption per

capita will reach levels of the corresponding 1948 period this fall, when output will increase seasonally at a faster rate than it did last year. Consumption in the first half of 1949 was short of that in the first half of 1948 by an estimated 1 lb. or more per person. Total 1949 consumption per person may be no larger, or slightly smaller, than the 146 lbs. in 1948.

## LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during June were as follows:

	June 1949 No.	June 1948 No.
<b>EXPORTS (domestic)—</b>		
Cattle for breeding.....	265	642
Other cattle.....	52	17
Hogs (awine).....	9	181
Sheep.....	5	1
Horses for breeding.....	18	93
Other horses.....	86	492
Mules, asses and burros.....	55	279
<b>IMPORTS—</b>		
<b>Cattle for breeding, free—</b>		
Canada.....	170	5,570*
Cows.....	1,541	...
United Kingdom.....	...	1
<b>Cattle, other, edible (dut.)—</b>		
Canada.....	4,748	11,877
Over 700 pounds (Dairy).....	26,205	16
(Other).....	8,964	683
200-700 pounds.....	5,353	1,882
Under 200 pounds.....	...	...
<b>Hogs—</b>		
For breeding, free.....	86	145
Edible, except for breeding (dut.).....	10	9
<b>Horses—</b>		
For breeding, free.....	12	16
Other (dut.).....	91	133
Sheep, lambs, and goats, edible (dut.).....	999	31
*Bulls and cows.		
*Excludes Newfoundland and Labrador effective April 1, 1949.		
*Number of hogs based on estimate of 200 lbs. per animal.		

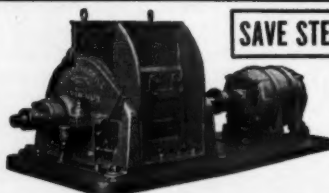
## H. L. SPARKS AND COMPANY



If it's hogs you want we can furnish a single deck or a train load. We sell stock pigs.

All Orders Placed Thru National Stock Yards, Ill.

NATIONAL STOCK YARDS, ILL. PHONE BRIDGE 5261  
BUSHNELL, PEORIA, ILL., AND OTHER POINTS  
HEMLOCK 5436  
L. D. 518



## SAVE STEAM, POWER, LABOR

**M&M HOG**  
REDUCES COOKING  
TIME . . . LOWERS  
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the melters. If you are interested in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your need. Write today!

## MITTS & MERRILL

Builders of Machinery Since 1854  
1001-51 S. WATER ST., SAGINAW, MICH.

# HYGRADE

in name . . .

high grade in fact!

**HYGRADE'S**  
BEEF · VEAL · LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

**HYGRADE'S**  
ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

**HYGRADE'S**  
CORNEBEEF  
AND TONGUE

... also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

## HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICES: 30 CHURCH STREET, NEW YORK 7, N. Y.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 6, 1949, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 4,595 hogs; Swift, 893 hogs; Wilson, 3,615 hogs; Agar, 8,217 hogs; Shippers, 7,517 hogs; Others, 17,736 hogs.

Total: 22,290 cattle; 1,777 calves; 42,573 hogs; 6,627 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,814	928	1,496	1,050
Cudahy	2,795	561	720	1,609
Swift	2,834	1,005	630	2,773
Wilson	1,195	730	1,199	1,949
Central	1,370	4	...	...
Others	4,344	4	5,298	519
<b>Total</b>	<b>16,572</b>	<b>3,228</b>	<b>9,346</b>	<b>7,960</b>

### OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	5,877	4,262	263
Cudahy	4,696	4,063	1,048
Swift	4,341	4,027	1,762
Wilson	3,192	3,312	372
Eagle	52	...	...
Greater Omaha	112	...	...
Hoffman	84	...	...
Rothschild	484	...	...
Roth	103	...	...
Kingsman	1,065	...	...
Merchants	45	...	...
Others	12,411	...	...
<b>Total</b>	<b>20,141</b>	<b>28,075</b>	<b>3,645</b>

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,334	1,526	5,929	3,199
Swift	4,156	3,126	4,647	4,092
Hunter	1,038	...	4,244	170
Hell	...	...	2,005	...
Krey	...	...	1,112	...
Laclede	...	...	895	...
Sieloff	...	...	873	...
<b>Total</b>	<b>7,528</b>	<b>4,652</b>	<b>19,705</b>	<b>7,461</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,156	351	5,778	4,490
Armour	2,507	580	6,802	1,424
Others	3,978	247	247	5,128
<b>Total</b>	<b>9,641</b>	<b>1,378</b>	<b>12,827</b>	<b>11,042</b>

Does not include 204 cattle, 233 hogs and 3,684 sheep bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,838	55	5,047	400
Armour	3,157	68	3,484	710
Swift	2,570	57	2,079	409
Others	243	...	...	...
Shippers	20,261	408	10,988	2,984
<b>Total</b>	<b>30,069</b>	<b>656</b>	<b>21,278</b>	<b>4,503</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,229	889	1,771	1,308
Guggenheim	369	...	...	...
Dunn	...	...	...	...
Oversterg	93	...	4	...
Dodd	85	...	752	...
Sunflower	22	...	43	...
Pioneer	...	...	...	...
Excel	770	...	...	...
Others	711	475	475	253
<b>Total</b>	<b>3,277</b>	<b>889</b>	<b>3,045</b>	<b>1,561</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,814	571	706	303
Wilson	2,165	885	831	825
Others	161	4	723	50
<b>Total</b>	<b>4,140</b>	<b>1,460</b>	<b>2,320</b>	<b>968</b>

Does not include 349 cattle, 1,118 calves, 5,673 hogs and 1,406 sheep bought direct.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	240	32	388	...
Cudahy	230	...	138	...
Swift	328	229	230	...
Wilson	57	...	...	...
Acme	283	20	...	...
Atlas	605	15	...	...
Clougherty	...	...	219	...
Coast	185	...	512	...
Hannan	186	12	...	...
Loer	363	...	544	...
Union	497	...	...	...
United	332	20	201	...
Others	3,353	695	19	...
<b>Total</b>	<b>6,659</b>	<b>1,048</b>	<b>2,251</b>	...

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	558
Kahn's	...	...	...	...
Larney	...	...	...	664
Meyer	...	...	...	...
Schlichter	188	49	...	21
National	413	4	...	...
Others	2,365	1,194	10,405	5,443
<b>Total</b>	<b>3,066</b>	<b>1,206</b>	<b>11,089</b>	<b>6,022</b>

Does not include 354 cattle and 444 hogs bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	888	132	1,689	6,555
Swift	944	263	1,701	3,338
Cudahy	871	73	1,754	2,270
Wilson	755	...	...	...
Others	2,934	361	2,006	907
<b>Total</b>	<b>6,392</b>	<b>829</b>	<b>7,130</b>	<b>13,270</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,860	1,329	7,452	1,575
Bartusch	501	...	...	...
Cudahy	1,220	852	...	475
Riffin	911	18	...	...
Superior	1,597	...	...	...
Swift	5,185	1,509	14,419	1,246
Others	486	19	1,116	1,007
<b>Total</b>	<b>14,830</b>	<b>3,727</b>	<b>22,987</b>	<b>4,303</b>

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,613	1,926	679	3,005
Swift	1,220	2,031	774	4,803
Blue	...	...	...	...
Bonnet	524	16	134	...
Gray	374	6	210	...
Rosenthal	46	22	...	...
<b>Total</b>	<b>4,398</b>	<b>3,998</b>	<b>1,797</b>	<b>7,808</b>

### TOTAL PACKER PURCHASES

	Week ended Aug. 6	Prev. week Aug. 6	Cor. 1948*
Cattle	148,943	156,525	136,773
Hogs	184,443	225,668	169,633
Sheep	75,170	64,912	96,090

\*Does not include Los Angeles.

## CORN BELT DIRECT TRADING

Des Moines, Ia., August 11.  
—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:  
160-180 lb. .... \$19.00@21.50  
180-240 lb. .... 21.25@22.50  
240-300 lb. .... 19.75@22.50  
300-360 lb. .... 19.00@21.25

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
Aug. 5	25,000	26,000
Aug. 6	26,800	23,200
Aug. 7	26,000	24,500
Aug. 8	28,000	27,000
Aug. 9	28,000	27,000
Aug. 10	28,000	27,000
Aug. 11	20,000	26,000

## LIVESTOCK RECEIPTS

Receipts at major markets, week ending August 6:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Aug. 6	253,000	310,000	142,000
July 30	263,000	340,000	134,000
1948	255,000	280,000	127,000
1947	285,000	288,000	225,000
1946	337,000	313,000	296,000

HOGS AT 11 MARKETS, Wk. Ended:

	Cattle	Hogs	Sheep
Aug. 6	...	250,000	...
July 30	...	268,000	...
1948	...	215,000	...
1947	...	237,000	...
1946	...	242,000	...

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Aug. 6	178,000	209,000	80,000
July 30	181,000	226,000	73,000
1948	168,000	183,000	110,000
1947	201,000	205,000	137,000
1946	227,000	194,000	184,000

## LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended July 30 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Good Handyweights
Toronto	\$20.88	\$22.12	\$32.60	\$26.60
Montreal	22.00	22.40	33.15	23.55
Winnipeg	20.00	20.50	30.85	23.00
Calgary	20.49	18.72	33.10	22.00
Edmonton	19.55	19.55	34.00	23.10
Pr. Albert	20.00	20.00	30.35	20.50
Moose Jaw	...	19.75	30.35	...
Saskatoon	18.50	20.50	30.35	21.30
Regina	18.60	20.25	30.35	21.90
Vancouver	...	...	...	...

\*Dominion government premiums not included.

# FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave.  
PHILADELPHIA 40, PENNA.

## THE E. KAHN'S SONS CO.

CINCINNATI, OHIO

"AMERICAN BEAUTY"  
HAMS AND BACON

Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions

Offices  
BOSTON 9—P. G. Gray Co., 148 State St.  
CLEVELAND—C. J. Osborne, 3919 Elmwood Road, Cleveland Heights  
DETROIT—J. H. Rice, 1786 Allard, Grosse Pointe Woods  
NEW YORK 14—Herbert Ohl, 441 W. 13th St.  
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.  
PITTSBURGH—R. H. Ross, Box 628, Imperial, Pa.  
WASHINGTON 4—Clayton P. Lee, 515 11th St., S.W.

## THE WM. SCHLUDERBERG — T. J. KURDLE CO.

PRODUCERS OF



MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

3800-4000 E. BALTIMORE ST. BALTIMORE, MD.  
WASHINGTON, D.C. 458 - 11 ST., S. W.  
NEW YORK, N. Y. 21 NORTH 17TH ST.  
408 W. 14TH ST. ROANOKE, VA.  
317 E. CAMPBELL AVE.



## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

### WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending Aug. 6, 1949.	11,031
Week previous	11,704
Same week year ago	8,741

### COW:

Week ending Aug. 6, 1949.	1,816
Week previous	1,337
Same week year ago	2,903

### BULL:

Week ending Aug. 6, 1949.	1,380
Week previous	1,454
Same week year ago	804

### VEAL:

Week ending Aug. 6, 1949.	9,149
Week previous	12,776
Same week year ago	9,166

### LAMB:

Week ending Aug. 6, 1949.	21,464
Week previous	24,945
Same week year ago	22,967

### MUTTON:

Week ending Aug. 6, 1949.	666
Week previous	591
Same week year ago	1,186

### HOG AND PIG:

Week ending Aug. 6, 1949.	6,039
Week previous	5,884
Same week year ago	4,383

### PORK CUTS:

Week ending Aug. 6, 1949.	1,546,938
Week previous	1,309,554
Same week year ago	1,785,963

### BEEF CUTS:

Week ending Aug. 6, 1949.	114,439
Week previous	108,669
Same week year ago	171,169

### VEAL AND CALF:

Week ending Aug. 6, 1949.	12,515
Week previous	13,637
Same week year ago	1,473

### LAMB AND MUTTON:

Week ending Aug. 6, 1949.	10,549
Week previous	6,666
Same week year ago	1,167

### BEEF CURED:

Week ending Aug. 6, 1949.	14,492
Week previous	9,596
Same week year ago	13,165

### PORK CURED AND SMOKED:

Week ending Aug. 6, 1949.	868,074
Week previous	832,500
Same week year ago	1,086,005

### LARD AND PORK FATS:

Week ending Aug. 6, 1949.	147,267
Week previous	188,462
Same week year ago	93,923

### LOCAL SLAUGHTER

CATTLE:	Carcasses
Week ending Aug. 6, 1949.	5,852
Week previous	6,014
Same week year ago	5,444

### CALVES:

Week ending Aug. 6, 1949.	11,327
Week previous	10,788
Same week year ago	11,620

### HOGS:

Week ending Aug. 6, 1949.	26,871
Week previous	22,482
Same week year ago	19,916

### SHEEP:

Week ending Aug. 6, 1949.	34,029
Week previous	32,282
Same week year ago	32,968

### COUNTRY DRESSED MEATS

VEAL:	Carcasses
Week ending Aug. 6, 1949.	2,790
Week previous	3,710
Same week year ago	3,307

### HOG:

Week ending Aug. 6, 1949.	4
Week previous	4
Same week year ago	4

### LAMB AND MUTTON:

Week ending Aug. 6, 1949.	11
Week previous	7
Same week year ago	8

†incomplete.

## WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended August 6, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City	5,852	11,327	26,871	34,029
Baltimore, Philadelphia	5,788	1,508	21,792	1,908
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis	11,214	3,181	44,439	8,176
Chicago, Elburn	24,190	5,486	56,413	11,422
St. Paul, Wis. Group	24,244	11,778	58,349	7,194
St. Louis Area	12,960	6,479	45,287	14,453
St. Louis City	9,508	905	15,160	3,604
Omaha	19,647	1,540	30,477	15,642
Kansas City	15,861	5,305	22,695	12,556
Iowa and So. Minn.	14,566	4,828	119,374	23,606
<b>SOUTHEAST</b>	5,588	3,387	10,582	...
<b>SOUTH CENTRAL WEST</b>	21,086	10,171	36,059	19,272
<b>ROCKY MOUNTAIN</b>	7,414	774	10,526	14,792
<b>PACIFIC</b>	16,271	5,963	24,169	28,794
Grand total	194,214	72,087	520,103	195,043
Total week ago	196,208	73,564	525,974	190,749
Total same period 1948	196,690	89,076	406,801	247,446

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Wis. Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colorado, Ogden, and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during June 1949—cattle, 75.3; calves, 65.3; hogs, 73.8; sheep and lambs, 83.4.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants, with comparative figures for the previous week and the same week a year earlier, were as follows:

	Cattle	Calves	Hogs
Week ended August 5	1,906	1,845	4,487
Week previous	1,722	832	4,049
Cor. week last year	2,464	1,615	2,539

## RATH MEATS

Finer Flavor from the Land O'Corn!

**Black Hawk Hams and Bacon**  
**Pork • Beef • Veal • Lamb**  
**Vacuum Cooked Meats**

THE RATH PACKING COMPANY, Waterloo, Iowa

## Superior Packing Co.

Chicago



St. Paul

**DRESSED BEEF**  
**BONELESS MEATS and CUTS**  
**OFFAL • CASINGS**

Carlots

Barrel Lots

## —CLASSIFIED ADVERTISING—

### POSITION WANTED

#### MANAGER or SUPERINTENDENT

Have over 15 years' practical experience on all plant operations, including slaughtering, sausage, canning, rendering, curing, etc. Capable of operating large or small plant. Fully qualified cost and quality control operator. Married, age 43. Excellent references regarding ability and personal qualifications. W-236, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### MANAGER or SUPERINTENDENT

Experienced in all phases of large and small plants. Capable of assuming complete responsibility for operations. 21 years' experience. Age 44, engineering background. W-247, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Practical man, thoroughly experienced in all departments, wants connection with southern packer. Background: foreman, operating engineer, superintendent, and manager small plant. Willing to make financial investment. W-244, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT superintendent, 23 years' practical experience in killing, cutting and all processing operations. Best references. W-248, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### POSITION WANTED

CASINGS PRODUCTION supervisor with long years' practical experience hog, beef, sheep sewed casings, wishes connection with packer or casing house. Available now. W-229, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

EXECUTIVE: Packinghouse, available. 20 years' experience, manager or superintendent. Can improve your results. W-249, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### SEASONING SALESMAN WEST COAST

High-grade, intelligent individual who can properly work with our customers to maintain a well established good volume of business. It only requires consistent calling and cooperation. Our last representative left because of illness. For particulars, write Meat Industry Suppliers, 4482 South Ashland Ave., Chicago 9, Ill.

GENERAL MANAGER for rendering business, not over 50 years. Knowledge of rendering, extraction experience preferred. Plant in East. State age, experience, references and salary in first letter. W-256, THE NATIONAL PROVISIONER, 11 E. 44th St., New York 17, N. Y.

### HELP WANTED

SALESMAN: Seasoning and curing materials salesman wanted, who has made good in selling these products. Must be acquainted with eastern trade. One of the oldest and best known manufacturers in this field offers the man with proper qualifications an established territory with a guaranteed income. References required. W-219, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Seasoning and curing materials salesman wanted, who has made good in selling these products. Must be acquainted with eastern trade. One of the oldest and best known manufacturers in this field offers the man with proper qualifications an established territory with a guaranteed income. References required. H. J. Mayer & Sons Co., 6807 S. Ashland, Chicago, Ill.

WANTED: General manager for a medium sized, long established meat packing plant. Must be man of broad experience and high executive ability. Reply should give full details of background and qualifications and should be addressed to Box W-240, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER for progressive medium sized packer. Aggressive man experienced in sales of quality sausage, pork products, beef and veal. Excellent opportunity for a producer. State fully past experience and references. P.O. Box 630, Wheeling, W. Va.

CURING FOREMAN wanted for medium sized mid-western packer. State age and experience. Write Box W-245, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.



Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

Undisplayed set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate, minimum 20 words, \$3.00, additional words 15c each. Count address

or box numbers at 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## HELP WANTED

### AN UNUSUAL OPPORTUNITY

A progressive midwest packer has an opening for an aggressive experienced car route sales manager. He must be capable to select, train and supervise salesmen and be a price getter for quality products. The position will pay a good salary and afford opportunity for advancement. Please give your age and fully recite your experience. All replies will be considered confidential. We will not communicate with your present or former employers unless you give us permission to do so. Address reply to W-250, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### RENDERING PLANT MANAGER

Experienced man wanted to take complete charge of plant operations in a well established modernized plant in central midwest. Must have thorough knowledge of all phases of dry rendering operations. Engineering knowledge and also ability to handle men essential. Excellent opportunity for qualified man. Applications giving age, qualifications, references and other pertinent information will be treated as strictly confidential. W-252, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE FOREMAN:** One capable of taking complete charge of quality sausage production in medium sized plant in east. Must be cost conscious, able to figure costs accurately and handle labor efficiently. Good salary for a man who can earn it. State experience fully. W-254, THE NATIONAL PROVISIONER, 11 E. 44th St., New York 17, N. Y.

**SALES MANAGER:** Wanted by a Los Angeles area, medium sized full line packer. Must be capable of handling and selling large accounts. Additional responsibility, house salesmen and 2 outside salesmen. Must be thoroughly experienced and outstanding. Salary open. W-255, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Man for Chicago packinghouse broker. Must have knowledge of provisions and beef. Brokerage experience desirable but not necessary. Replies held in strictest confidence. State background, experience and salary requirements. W-265, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## EQUIPMENT FOR SALE

### MEAT PACKERS—ATTENTION

- 2—Anco #261 Grease Pumps, M. D.
- 1—Anco Continuous Screw Cracking Press. Installed one year.
- 1—Enterprise #166 Meat Grinder, belt driven.
- 12—Steel 2000 gallon jacketed, agitated Kettles.
- 12—Stainless jacketed Kettles, 30, 40, 60, 80, 100 gallon.
- 30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon.
- Used and rebuilt Anderson Expellers, #1, RB, Duo and Super Duo.
- 1—Cleveland Meat Grinder, type TE-B, 15 HP Motor.
- 2—Anco S's' and 1—Anco 4's' Lard Rolls.

Send us your inquiries.

WHAT HAVE YOU FOR SALE?

**Consolidated Products Company, Inc.**  
14-19 Park Row New York T, N. Y.  
Phone—BARclay 7-0600

36" Bauer Attrition Mill, condition good. Anderson Imperial Red Lion expeller with 15 H.P. motor, condition fair. Cracking crusher 15 x 26, condition good. Rufac Blow tank 6000 lb. capacity complete with Y valves and 25 H.P. meat crusher, condition excellent. Jeffery Hammer Mill with 50 H.P. 220-440 V. motor, condition good. Farm Bureau Coop. Assn., D. L. Taylor, Box 96, Sta. A., Dayton, Ohio.

### ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS 18. Pittcock and Associates, Moylan, Pennsylvania.

## PLANTS FOR SALE

### Seattle Jobbing Plant Available

Immediately available for lease, a large well equipped plant. Specifically constructed for jobbing purposes. Located in the heart of Seattle's wholesale district. For complete information write or wire Wenatchee Packing Co., Wenatchee, Wash.

**FOR SALE:** Wholesale meat business near developing recreational area in south. Plant partially equipped for sausage manufacturing. New truck. Good reason for selling. F8-263, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE FACTORY** completely equipped, in Milwaukee. FS-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## PLANTS FOR SALE & WANTED

### HOG KILLING PLANT FOR SALE OR LEASE

Federally inspected, modern hog killing plant, situated in Kansas, with capacity of 1,000 hogs per day. One sharp freezer with 150,000 pounds storage capacity. 200 HP boilers with automatic control of both fuel oil and natural gas. Railroad siding which has facilities for three-car spot. Good labor supply always available. This plant is available immediately either on a negotiated sale, long term lease, or a lease with the option to buy. F8-321, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Modern and fully equipped meat packing plant in excellent condition. Now set up for federal inspection. Territory—northern and central Louisiana and eastern Texas. Daily capacity 300 calves, 200 beef cattle or 500 hogs. 9 coolers and 2 freezers. Only \$100,000 required to swing the purchase of this excellent plant with conservative valuation of \$250,000.00. Could not be replaced for \$300,000.00. Write or wire for information care Box 371 or Telephone 6253, Shreveport, Louisiana.

**COMPLETE** federally inspected plant, ideally located across street from Bourbon stock yards, Louisville, Ky., weekly capacity 3,000 hogs, 500 cattle, 100,000 lbs. sausage, 2 railroad sidings. Can be bought cheap since present owners want to retire. For complete details address George W. Vissman, Box 658, Louisville 1, Ky.

Midtown New York, complete modern equipment, provision factory and warehouse for sale, rent, \$1,000 sq. ft., 2-story and usable basement, 15,000 cubic ft. refrigerated space, elevator, interior loading platform, presently U. S. Gov't inspection, brokers protected. F8-262, THE NATIONAL PROVISIONER, 11 E. 44th St., New York 17, N. Y.

**WANTED TO LEASE:** Small modern packing plant in midwest, capacity about 75 per day. Write PW-242, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## BUSINESS OPPORTUNITIES

**CATTLE-SHEEPERS WANTED:** Please write or call Kaiser-Beismann Corp., 250 Java Street, Brooklyn 22, N. Y. Phone EVERgreen 9-5953.

**ESTABLISHED** slaughter-house, 60 miles from N. Y. Capacity 200 cattle or 1500 calves weekly. Owner will sell or take in partner with working capital. W-261, THE NATIONAL PROVISIONER, 11 E. 44th St., New York 17, N. Y.

**WE** are seeking reliable and steady customers for U. S. Govt. inspected horse meat in the states of Ill. and Mich. to which states we can provide daily delivery service. W-264, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOR SALE:** Half interest in rendering plant to experienced party, able to take full charge of plant. Must know all phases mechanically, cooking, etc. Plant located in Manitoba, Canada. For full particulars write to F8-246, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Livestock Buyers and Sellers

**Essential "Pocket Calculator"** giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

**M & M Publishing Co.,**  
P.O. Box 6669 Los Angeles 22, Calif.

**CLAIM COLLECTION ON DEAD, MISSING, CRIPPLED ANIMALS AND SHRINKAGE AGAINST ALL CARRIERS AND FREIGHT BILL AUDITING. NO COLLECTION. NO CHARGE.**

**EASTERN FREIGHT TRAFFIC SERVICE**  
99 Hudson St., New York 13, N. Y.  
Phone WOrth. 2-3684-5-6

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

**Selling Agent • Order Buyer**  
**Broker • Counsellor • Exporter • Importer**

**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

## WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

### Sausage and Smokehouse

- 9812—SAUSAGE EQUIPMENT UNIT: Small, includes 2002 Anco Stuffer, 1 1/2 HP Compressor, 1002 Mixer, 502 Cutter & Grinder combination unit, 2 HP.....Bids requested
- 9874—SAUSAGE EQUIPMENT UNIT: consists of 45-B Buffalo Silent Cutter, Buffalo #2 Mixer, Boss No. 161 Grinder, with motors.....\$2725.00
- 9880—VACUUM MIXER: Buffalo #25, 1500# cap., steam jacketed V-belt drive, less motor.....850.00
- 9886—SILENT CUTTER: Buffalo #24, 350# cap., 40 HP motor & starter A-1 cond. 1350.00
- 8291—GRINDER: Boss #322, Heavy Duty, 25 HP motor & starter, S.J. head.....1000.00
- 9860—GRINDER: 60-B Buffalo, 15 HP motor & starter, extra oversize pan, like new cond., used less than year.....1000.00
- 9891—GRINDER: 60-B Buffalo, 20 HP motor & starter, magnetic relay, A-1 cond.....675.00
- 9024—SMOKEHOUSE: Griffith, portable gas, complete with controllers, excel. cond., like new.....300.00
- 9547—TY LINKER: Automatic, used 1 month, like new, guaranteed.....1595.00
- 9123—FLAK ICER: York, model DER 10, 1 ton, complete, reduced.....900.00
- 9865—FLAK ICER: NEW, original crate, Belt-ice, 2 1/2 ton capacity.....2100.00
- 9829—BARREL WASHER: Anco, almost new.....1725.00
- 8258—SMOKE HOUSE: Carrier, 2 compartment, conditioned, 16' x 13' x 7' overall, std. electrical equipment & powers regulators.....2450.00

### Rendering and Lard

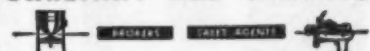
- 9834—HYDRAULIC PRESS: Anco 800 ton, Hyd. pump & lubricator.....\$1500.00
- 9836—COOKER: Hubbard, 5 x 9, 20 HP motor.....1100.00
- 9835—COOKER: Anco, 5 x 12, 25 HP motor.....1100.00
- 9795—COOKER: Anco, 4' x 10', 6000# cap., 20 HP motor, new gear.....1350.00
- 9831—EXPELLER: Anderson, 20 HP motor, tempering apparatus.....575.00
- 7057—Hog: #25 Diamond, extra knives, 8 ton per hr. cap., little used.....1250.00

### Miscellaneous

- 9813—HOG DEHAIRER: NEW, 10 Star, hand powered throwin throwout.....\$1150.00
- 9478—BLOWERS: (3) Gebhardt, 20" x 22" x 120", gear, two 3 ton units \$250.00 each; one two ton unit.....200.00
- 9049—CURING VATS: (9) Olive, 1000# capacity, each.....8.00
- 9884—LOAF PANS: (120) open, stainless steel, used 30 days, each.....1.85
- 9876—PANS: (200) stainless, 4 1/2", each.....1.85
- 7040—BUNN TYER: Automatic, flat boxes up to 10 x 8 x 2, one string each direction.....125.00
- 7628—BUNN TYER: Model G, with motor, stainless steel table top for tying lamb, veal & beef rolls.....600.00
- 9719—BOILER: NEW, never used, Munda, 150 HP, 125# ASME code.....5450.00
- 9883—BOILER: Erie Economic, 125 HP, Jones Stoker, 100' stack.....4000.00
- 9875—TRACK SCALE: Fairbanks Morse, 2000 pound.....75.00
- 7945—SCALE: Toledo model 1811-A, 1500# cap., portable, 30 x 30 pan.....900.00
- 7008—SCALE: Toledo, bench type with pan, 200# dial, record, & guar.....265.00
- 9837—SAW: Superior Carcass Splitting, used 3 days.....575.00
- 9841—SAW: Jones Superior #302, stationary, top 5 HP motor, switch.....500.00
- 9880—KETTLE: 60 gallon, stainless clad.....110.00
- 9882—STORAGE TANKS: (5) 8,000 gals., RR tank car type, each.....500.00
- 9578—TRAILER: Refrigerated, Robbins & Burke, with or without Dodge tractor, 4 cyl. gas driven motor, all automatic.....3600.00
- 9864—COOLER: NEW, Niagara, Fan type, 7 1/2 HP motor, complete, 12,000 B.T.U., for flooded ammonia oper.....2250.00
- 9840—BOILER: Scotch Marine, 75 HP, 100#, ray oil burner.....2500.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

## BARLIANT AND COMPANY



607 N. CLARK ST. • CHICAGO 16, ILL. • SHedraize 3-3813

### SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies

# Lithographed CANS for LARD - SHORTENING

HEEKIN Lithographed Cans for Lard-Shortening give your product added sales punch and individuality of trade mark and design. Your product...in an attractively designed Heekin Lithographed Can is certain to attract greater attention from the consumer. Let's talk it over.



# HEEKIN CANS

THE HEEKIN CAN COMPANY, CINCINNATI 2, OHIO

HEEKIN METAL CANS AVAILABLE IN UNLIMITED QUANTITIES

## ADVERTISERS in this issue of THE NATIONAL PROVISIONER



Adler Company, The.....	38
Advance Oven Co.....	32
Afral Corporation.....	30
Allbright-Neil Co. The.....	Third Cover
Armour and Company.....	37
Atlas Paint and Glass Co.....	34
Barliant and Company.....	49
Bonewitz Chemicals, Inc.....	41
Browne, Fleming & Storch.....	35
Campbell, G. W., & Co.....	39
Cincinnati Butchers' Supply Co., The.....	16
Daniels Manufacturing Company.....	39
Diamond Crystal Salt, Division General Foods Corporation.....	38
Electric Auto-Lite Company, The.....	31
Enterprise Incorporated.....	42
Fairbanks, Morse & Co.....	23
Fearn Laboratories, Inc.....	First Cover
Felin, John J., & Co., Incorporated.....	47
Fowler Casing Co., Ltd., The.....	44
French Oil Mill Machinery Company, The.....	40
Glidden Company, The.....	36
Globe Company, The.....	10
GMC Truck & Coach Division, General Motors Corporation.....	7
Ham Boiler Corporation.....	37
Heekin Can Co.....	50
Howe Ice Machine Company.....	4
Hygrade Food Products Corp.....	46
International Salt Company, Inc.....	9
James, E. G., Co.....	28
Kahn's, E. Sons Co., The.....	47
Kalamazoo Vegetable Parchment Co.....	6
Keebler Engineering Company.....	37
Kennett-Murray & Co.....	44
Koch Butchers' Supply Company.....	26
Krey Packing Co.....	37
Lamson & Goodnow Mfg. Co.....	28
Legg, A. C., Packing Company, Inc.....	37
Levi, Berth., & Co. Inc.....	43
Marlo Coil Co.....	20
Mayer, H. J., & Sons Co. Inc.....	25
McMurray, L. H., Inc.....	44
Meyer, H. H. Packing Co. The.....	36
Midland Paint & Varnish Co.....	41
Mitts & Merrill.....	46
New York Tramrail Co. Inc.....	32
Niagara Blower Company.....	42
Orr & Sembower, Inc.....	26
Powers Regulator Co., The.....	19
Randall, R. T., & Co.....	28
Rath Packing Company, The.....	48
Rector Trading Corp., The.....	34
Sayer & Co., Inc.....	38
Schludenberg, Wm.—T. J. Kurlde Co., The.....	47
Schwartz, E., & Co.....	31
Simmons Dairy Products, Ltd.....	43
Smith's, John E., Sons Company.....	Second Cover
Sparkler Mfg. Co.....	18
Sparks, H. L., and Company.....	46
Specialty Mfrs. Sales Co., The.....	24
Standard Casing Co., Inc.....	32
Standard Conveyor Co.....	39
Stedman's Foundry & Machine Works.....	40
Steelcote Manufacturing Co.....	5
Superior Packing Company.....	48
Swift & Company.....	Fourth Cover
United Board & Carton Company.....	8
Wayne Pump Company, The.....	3
Wilmington Provision Company.....	43
Wilson & Co.....	25

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

# meat and fat grinder

ANCO

HIGH SPEED

TIMKEN BEARINGS

RAPID SAFETY FEED

HEAVY CONSTRUCTION

NO FRICTION OR MASHING

Features in design and construction guarantee the HIGH CAPACITY rating of ANCO Meat and Fat Grinders. Large cylinder throat opening and expanded screw thread under this opening allow the meat to be drawn into the cylinder rapidly and safely—no poking is necessary. There is no mashing, heating or backing up of the product. Fully enclosed Herringbone-gear Drive and large roller bearings assure the most silent and efficient drive. You will want to know more about this Greatest Grinder. Write for descriptive literature today.

**THE ALLBRIGHT-NELL CO.**

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

*The better it looks...*



*the better it sells!*



*And your sausage  
looks better—  
and sells better in*

**SWIFT'S SELECTED  
NATURAL CASINGS!**

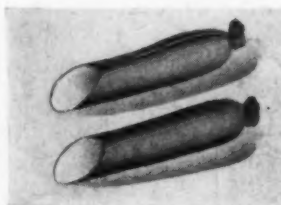
**SWIFT'S BEEF ROUNDS** are economical casings of fine quality. Carefully processed and calibrated to bring you faster stuffing and more uniform products. For your best sausage grades of Ring Bologna, Polish Sausage, Liver Sausage, etc.



**SWIFT'S BEEF BUNG CAPS**—Closely fattened to improve finished appearance, Swift processes them as quickly as possible for freshness and perfect color. For Cooked Salami, Bologna, Veal Sausage, Capicola, Minced Specialty, etc.



**SWIFT'S PORK BUNGS**—Uniform and superior quality casings for Liver Sausage and Dry Sausage. As with all other Swift Selected Natural Casings, these are carefully graded and selected for value and satisfaction.



**T**HE final test of a natural casing is whether it makes your sausage "look good" to consumers when they see it in meat cases. For the better it looks—the better it sells!

Because this "eye appeal" influences your sausage sales, always specify Swift's Selected Natural Casings. For these finest casings meet every requirement for quality sausage and specialty meats manufacture.

They're uniform in size, length and strength—precision measured, tested by pressure and carefully checked for freedom from flaws.

And during processing these selected casings allow an even smoke penetration . . . seal in the flavor and juice.

So when you order Beef Rounds, Pork Bungs and other natural casings—make sure you get Swift's Selected Natural Casings. They'll make your sausage look better—sell better. Order from your Swift salesman, or, wire, write or phone the nearest Swift Branch Office.

**SWIFT & COMPANY**



